

Grapefruit IPA v2

an All Grain **Witbier** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
4.0 kg	2-Row (US)	Mash
0.5 kg	Pale Wheat (CA)	Mash
0.5 kg	Vienna (US)	Mash

Hops

Amount	Hop	Time
8.0 g	Chinook (US)	60 min
12.0 g	Citra (US)	7 min

Yeasts

Name	Lab/Product
Belgian Wit Ale Yeast	White Labs WLP400

Extras

Amount	Name	Time
0.5 tsp	Irish Moss	15.0 min
60.0 g	Grapefruit Zest	5.0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.056 ↑	1.014 ↑	17
ABV	Color	Balance
5.6% ↑	3 SRM	Sweet

Notes

Attempting a lighter version with WAY more grapefruit in it

