

Bru's Brew

an All Grain **American IPA** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
5.0 kg	Maris Otter Pale (UK)	Mash
0.5 kg	Caramel/Crystal 20L (US)	Mash

Hops

Amount	Hop	Time
3.0 g	Experimental XJA2/436	60 min
3.0 g	Southern Star	60 min
15.0 g	Experimental XJA2/436	20 min
15.0 g	Southern Star	20 min
5.0 g	Experimental XJA2/436	7 min
5.0 g	Southern Star	7 min
5.0 g	Southern Star	0 min
5.0 g	Experimental XJA2/436	0 min
15.0 g	Southern Star	7 days
15.0 g	Experimental XJA2/436	7 days

Yeasts

Name	Lab/Product
California Ale	White Labs WLP001

Extras

Amount	Name	Time
1.0 tsp	Irish Moss	15.0 min

Stats

Batch & Boil

Batch Size	Boil Time
18.93 L	60 min

Properties

OG	FG	IBU
1.069	1.016	50
ABV	Color	Balance

6.9%

7 SRM

Bitter