

Jesun Ale (Original)
an All Grain **American IPA** by **Mathieu Gagne** from Quat' graines

Fermentables

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

Hops

Amount	Hop	Time
8.0 g	Magnum (US)	60 min
22.0 g	Citra (US)	20 min
20.0 g	Galaxy (AU)	20 min
12.0 g	Mosaic™ (US)	20 min
22.0 g	Citra (US)	7 min
12.0 g	Mosaic™ (US)	7 min
22.0 g	Citra (US)	0 min
22.0 g	Citra (US)	7 days
22.0 g	Galaxy (AU)	7 days
22.0 g	Mosaic™ (US)	7 days

Yeasts


Name	Lab/Product
Safale S-04	Fermentis S-04

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.068	1.020 	67
ABV	Color	Balance
6.3%	7 SRM	Very Bitter

Notes

Fruity IPA