

Hoppiness is an IPA

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

Fermentables

Amount	Fermentable	Use
3.5 kg	Pale 2-Row (CA)	Mash
0.5 kg	Munich Light (CA)	Mash
0.5 kg	Caramel/Crystal 10L (US)	Mash
115.0 g	Caramel/Crystal 40L (US)	Mash

Hops

Amount	Hop	Time
28.0 g	Horizon (US)	60 min
28.0 g	Centennial (US)	10 min
28.0 g	Chinook (US)	5 min
28.0 g	Cascade (US)	0 min

Yeasts

Name	Lab/Product
California Ale	White Labs WLP001

Stats

Batch & Boil

Batch Size	Boil Time
18.93 L	60 min

Properties

OG	FG	IBU
1.054 ↓	1.013	55
ABV	Color	Balance
5.4% ↓	6 SRM	Very Bitter

Notes

Brewing Classic Styles, p. 185