

Honey Citra Pale Ale

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

Fermentables

Amount	Fermentable	Use
7.0 lb	Maris Otter Pale (UK)	Mash
0.5 lb	Bonlander Munich (US)	Mash
0.5 lb	Caramel/Crystal 60L (US)	Mash
0.5 lb	Amber (UK)	Mash
0.5 lb	Honey	Late Boil

Hops

Amount	Hop	Time
0.5 oz	Citra (US)	60 min
0.5 oz	Cascade (US)	30 min
0.5 oz	Centennial (US)	10 min
0.25 oz	Centennial (US)	7 days
0.25 oz	Chinook (US)	7 days

Yeasts

Name	Lab/Product
East Midlands Ale Yeast	White Labs WLP039
London Ale Yeast	White Labs WLP013

Extras

Amount	Name	Time
1.0 tsp	Irish Moss	15.0 min

Stats

Batch & Boil

Batch Size	Boil Time
5.0 gal	60 min

Properties

OG	FG	IBU
1.052	1.015	41
ABV	Color	Balance

4.8% ↓

9 SRM

Very Bitter