

Palalia Indian Pale Ale

a Partial Mash **English IPA** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
1.5 kg	Dry Malt Extract - Light	Boil
1.0 kg	Dry Malt Extract - Amber	Boil
450.0 g	Caramel/Crystal 10L (US)	Mash
227.0 g	Pale 2-Row - Toasted (US)	Mash

Hops

Amount	Hop	Time
56.0 g	Challenger (UK)	60 min
21.0 g	Glacier (US)	1 min

Yeasts

Name	Lab/Product
Cry Havoc	White Labs WLP862

Extras

Amount	Name	Time
8.0 g	Gypsum (Calcium Sulfate)	60.0 min
0.25 tsp	Irish Moss	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
18.93 L	60 min

Properties

OG	FG	IBU
1.054	1.017	41
ABV	Color	Balance
4.8% ↓	8 SRM	Bitter