

Grapefruit IPA

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
12.0 g	Chinook (US)	60 min
18.0 g	Citra (US)	20 min
18.0 g	Cascade (US)	20 min
12.0 g	Cascade (US)	7 min
12.0 g	Citra (US)	7 min
12.0 g	Citra (US)	0 min
20.0 g	Citra (US)	7 days

Yeasts

Name	Lab/Product
California Ale	White Labs WLP001

Extras

Amount	Name	Time
25.0 g	Grapefruit Zest	5.0 min
0.5 tsp	Irish Moss	15.0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.064	1.015	52
ABV	Color	Balance
6.4%	7 SRM	Very Bitter

