

FAGAPA

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

Fermentables

Amount	Fermentable	Use
5.1 kg	2-Row (US)	Mash
340.0 g	Victory (US)	Mash
340.0 g	Munich Light (CA)	Mash
227.0 g	Pale Wheat (CA)	Mash

Hops

Amount	Hop	Time
19.0 g	Horizon (US)	60 min
14.0 g	Centennial (US)	10 min
14.0 g	Cascade (US)	10 min
14.0 g	Centennial (US)	0 min
14.0 g	Cascade (US)	0 min

Yeasts

Name	Lab/Product
California V Ale Yeast	White Labs WLP051
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Stats

Batch & Boil

Batch Size	Boil Time
18.93 L	60 min

Properties

OG	FG	IBU
1.073 ↑	1.020 ↑	29 ↓
ABV	Color	Balance
6.9% ↑	6 SRM	Balanced ↓

Notes

