

Grapefruit IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **8 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **56.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **68 C**, Time **65 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **38 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4.5 kg (52.9%)	81 %	4
Grain	Munich Malt	3 kg (35.3%)	80 %	18
Grain	Briess - 2 Row Carapils Malt	0.5 kg (5.9%)	75 %	3
Grain	Caramel/Crystal Malt - 10L	0.5 kg (5.9%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Whirlpool	Citra	100 g	0 min	12 %
Dry Hop	Citra	200 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	25 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	protofloc	5 g	Boil	15 min
Spice	grapefruit zest	2 g	Boil	5 min
Spice	grapefruit zest	100 g	Secondary	3 day(s)
Flavor	lime zest	4 g	Boil	5 min
Flavor	lemon zest	1 g	Boil	5 min

Notes

- Don't add the Grapefruit Zest to the fermenter. Bag it up/put in hop spider.
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