

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| 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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