

# Grapefruit Pulpin'

- Gravity **12.6 BLG**
- ABV ---
- IBU **69.89**
- SRM **10.22**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24.61 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24.61 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Liquid Malt Extract - Amber	1.36 kg	76.09 %	25
Grain	Liquid Malt Extract - Amber	1.43 kg	76.09 %	25
Grain	Liquid Malt Extract - Amber	1.36 kg	76.09 %	25
Grain	Cara 20L	0.23 kg	73.91 %	57
Grain	Caramel / Crystal 20L	0.11 kg	76.09 %	52

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	28.35 g	0 min	7 %
Dry Hop	Cascade	28.35 g	7 day(s)	7 %
Dry Hop	Chinook	28.35 g	7 day(s)	13 %
Dry Hop	Citra	28.35 g	7 day(s)	11 %
Boil	Simcoe	28.35 g	60 min	14 %
Boil	Amarillo	28.35 g	20 min	8.6 %
Boil	Chinook	28.35 g	5 min	13 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	grapefruit peel	59.15 g	Secondary	7 day(s)