

Grapefruit WIPA_ 6 gal

American IPA (14 B)

Type: All Grain
Batch Size: 6.50 gal
Boil Size: 8.52 gal
Boil Time: 60 min
End of Boil Vol: 7.02 gal
Final Bottling Vol: 6.00 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 17 May 2013
Brewer: Rodney Parker
Asst Brewer:
Equipment: My 6 gal Equipment
Efficiency: 72.00 %
Est Mash Efficiency: 74.8 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
11.70 g	Burton Water Salts (Mash 60.0 mins)	Water Agent	1	-
8.0 oz	Rice Hulls (0.0 SRM)	Adjunct	2	3.1 %
7 lbs 0.9 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	3	43.1 %
6 lbs 4.2 oz	White Wheat Malt (2.4 SRM)	Grain	4	38.2 %
1 lbs 9.1 oz	Mild Malt (4.0 SRM)	Grain	5	9.6 %
15.8 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	6	6.0 %
1.00 oz	Experimental Grapefruit [19.00 %] - Boil 60.0 min	Hop	7	52.2 IBUs
0.65 tsp	Irish Moss (Boil 15.0 mins)	Fining	8	-
0.70 oz	Chinook [13.00 %] - Boil 15.0 min	Hop	9	12.4 IBUs
1.17 oz	Citra [12.00 %] - Boil 0.0 min	Hop	10	0.0 IBUs
2.0 pkg	American Ale (Wyeast Labs #1056) [124.21 ml]	Yeast	11	-
2.00 oz	Mosaic [12.00 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs
6.50 Items	Grapefruit Peel (Secondary 5.0 days)	Flavor	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.066 SG
Est Final Gravity: 1.019 SG
Estimated Alcohol by Vol: 6.3 %
Bitterness: 64.6 IBUs
Est Color: 6.3 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 5.37 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 16 lbs 6.1 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.62 gal of water at 171.8 F	156.0 F	45 min

Sparge: Batch sparge with 2 steps (0.86gal, 4.51gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 4.71 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 4.71 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes