

HOME BREW RECIPE:

Title: Grapefruit Pale Ale

Brew Method: Extract

Style Name: American Pale Ale

Boil Time: 15 min

Batch Size: 2.5 gallons (fermentor volume)

Boil Size: 3 gallons

Boil Gravity: 1.044

Efficiency: 35% (steeping grains only)

STATS:

Original Gravity: 1.053

Final Gravity: 1.010

ABV (standard): 5.61%

IBU (tinseth): 33.47

SRM (morey): 8.58

FERMENTABLES:

3 lb - Dry Malt Extract - Light
(85.7%)

STEEPING GRAINS:

0.5 lb - American - Caramel / Crystal
40L (14.3%)

HOPS:

1 oz - Cascade, Type: Pellet, AA: 7,
Use: Boil for 15 min, IBU: 27.87

0.5 oz - Cascade, Type: Pellet, AA: 7,
Use: Boil for 5 min, IBU: 5.6

0.5 oz - Amarillo, Type: Pellet, AA:
8.6, Use: Boil for 0 min

OTHER INGREDIENTS:

0.5 qt - Grapefruit juice , Time: 0
min, Type: Other, Use: Primary

YEAST:

Fermentis / Safale - American Ale

Yeast US-05

Starter: No

Form: Dry

Attenuation (avg): 81%

Flocculation: Medium

Optimum Temp: 54 - 77 F

Fermentation Temp: 70 F

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Date: 2018-02-25 00:27 UTC

Recipe Last Updated: 2018-02-25 00:27
UTC