



Pulp Addiction Grapefruit IPA (All Grain)



Yeah, we can see what's going on here. Your face reads like a training guide for citrus obsession. What's the giveaway, you ask? Oh, I don't know..., how about those beads of perspiration on your forehead dripping down to your twitching eyelids, where those pulsating capillaries in your hairy eyeballs reveal that throbbing discord in your soul. We're not going to utter trigger words like **GRAPEFRUIT!** in the context of **BEER!**—no, that would be downright cruel. Nor will we utter sadistic phrases like “frosty, golden-amber IPA with mouth-watering maltiness that has been infused to juicy perfection with an all-star hop lineup including Amarillo, Cascade, Centennial, Chinook, Columbus and Simcoe with grapefruit as the frosting on the cake!” Ah, ha ha ha! You're JONESING, man! Don't fight it! Just give in to your desire and grab that pint so you can quench that fire which is driving your pulp addiction!

Just the Facts, Ma'am:

BJCP Style: 21A. American IPA With Grapefruit Flavor
Batch Size: 5 Gallons
Boil Time: 60 Minutes
Original Specific Gravity: 1.065 - 1.069
Final Specific Gravity: 1.012 - 1.016
Alcohol by Volume: 7.0%
Color: 7 SRM (Grapefruity Golden-Amber)
International Bittering Units: 70
Yeast Starter: Recommended For Liquid Yeast
Secondary: Recommended
Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

11.7 lbs American 2-Row Malt
7 oz Cara Blonde Malt (Crushed)
5 oz Caravienne Malt (Crushed)

Hops: (Please See [Note 2](#) for Scheduled Hop Additions)

1 oz Amarillo
1 oz Cascade
1 oz Centennial
1 oz Chinook
1 oz CTZ / Columbus
1 oz Simcoe

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or

Or

Dry Yeast: Safale US-05 Yeast or Lalbrew BRY-97 West Coast Dried Ale Yeast

Brewing Supplies & Flavors:

4 oz Natural Grapefruit Flavor Extract (See Note 6)
5 oz Priming Sugar

Note 1: This recipe begins with an initial volume of 5 gallons of wort in the primary fermenter, but due to the large amount of finishing hops added, you can expect to finish with less than 5 gallons of finished beer.

Note 2: The total boil time is 60 minutes. This recipe uses four different hop additions. Please refer to the boxes on the next page for the hop addition schedule.

Note 3: Because of the large quantity of hops used in this recipe and the corresponding risk of fermentation foam-over, we recommend using a blow-off tube during the primary fermentation.

Note 4: At the end of the 60 minute boil, add the hops to your brew kettle shown in the **Whirlpool Hops** table above. Let stand for **15** minutes.

Note 5: After approximately 7 days of primary fermentation, add the **Dry Hops** addition. Allow the hops to rest for 7 days before bottling or kegging.

Note 6: Add the natural grapefruit flavor. On the day before you bottle your beer, add the grapefruit extract to the fermenter. No need to stir - the mouth-watering flavor will permeate the beer before bottling! If you'd like a milder grapefruit character, then only add half of the bottle. On the next day when you're transferring the beer to the bottling bucket or keg, you can taste it then and decide if you'd like to add the remaining grapefruit flavor. If you do add the remaining grapefruit flavor to the bottling bucket, be sure to stir well!

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

<u>Boil Hops</u>		<u>Whirlpool Hops</u>		<u>Dry Hop</u>	
Chinook	¼ oz	Amarillo	½ oz	Amarillo	½ oz
Columbus	½ oz	Cascade	½ oz	Cascade	½ oz
Centennial	½ oz	Columbus	¼ oz	Centennial	½ oz
		Simcoe	¼ oz	Chinook	¼ oz
Boil for 60 minutes				Columbus	¼ oz
				Simcoe	¾ oz

Brew Statistics:

Brew Day Date (/ /)

Original Specific Gravity: _____

My Efficiency: _____

Final Specific Gravity: _____

Secondary Rack Date (/ /)

Bottling / Kegging Date (/ /)

Date I Drank Last Beer (This Stinks!) (/ /)

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