GRAPEFRUIT PULPIN' (All Grain)

This bright showcase of apricot, peach, cantaloupe and lemon dives into crisp grapefruit flavor. A perfect complement to citrusy hop aroma, this IPA has stripes of ruby red grapefruit and hoppy, lingering bitterness. An escape from the winter blues or the perfect complement to a bright sunny summer afternoon, each pint of Pulpin' is like a fresh Florida grapefruit grove bottled up into a single refreshing serving.

O.G: 1.065 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 weeks secondary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 13 lbs Rahr 2-row
- 0.5 lbs Dingemans Cara 20
- 0.25 lbs Briess Caramel 20

BOIL ADDITIONS & TIMES

- 0.5 oz Chinook (60 min)
- 0.5 oz Cascade (20 min)
- 0.5 oz Chinook (20 min)
- 0.5 oz Cascade (5 min)
- 0.5 oz Chinook (5 min)
- 1 oz Amarillo (0 min)
- 0.5 oz Chinook (0 min)

DRY HOPS

- 1 oz Cascade (dry hop)
- 1 oz Simcoe® (dry hop)
- 2 oz Grapefruit peel (dry hop)

OTHER (NOT INCLUDED)

- 4 oz Vodka (Soak grapefruit peel in it for 2 days before dry hopping)

YEAST

Dry yeast (default) Safale US-05. Optimum temperature: 59°-75°F

Liquid yeast option: Wyeast 1056 American Ale. Optimum temp: 60°-72°F

White Labs WLP001 California Ale Yeast. Optimum temp: 68°-73°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.5 oz Chinook (60 min)

0.5 oz Cascade (20 min)

0.5 oz Chinook (20 min)

0.5 oz Cascade (5 min)

0.5 oz Chinook (5 min)

1 oz Amarillo (0 min)

0.5 oz Chinook (0 min)

DRY HOPS

1 oz Cascade (dry hop)

1 oz Simcoe® (dry hop)

2 oz Vodka soaked Grapefruit peel (dry hop)

Add to secondary fermenter 5-7 days before bottling

YEAST

Dry yeast (default) Safale US-05. Optimum temperature: 59°-75°F

LIQUID YEAST OPTION: Wyeast 1056 American Ale. Optimum temp: 60°-72°F

White Labs WLP001 California Ale Yeast. Optimum temp: 68°-73°F