



# **SANS GRAPEFRUIT ALPHA LORD**

**Style: American IPA**

Flavor addition of Columbus hops and the addition of Amarillo leads to a grapefruit-y flavor and aroma.

Batch Size: 5 Gal  
OG: 1.072-1.075  
FG: 1.013-1.016  
IBU: 78  
SRM: 10  
ABV: 7.3%

Recipe CK00091

## **GRAINS**

8 oz. Flaked Oats  
12 oz. Cara 8  
6 oz. Cara 20

## **EXTRACTS/ADJUNCTS**

5 lb. Light LME  
3.3 lb. Munich LME  
1 lb. Dextrose (10 min.)  
  
½ tsp. Gypsum (15 min.)  
1 Whirlfloc Tablet (15 min.)

## **HOPS/SPICES**

0.5 oz. Columbus (60 min.)  
0.5 oz. Columbus (30 min.)  
  
0.75 oz. Citra (20 min.)  
0.75 oz. Amarillo (20 min.)  
  
0.75 oz. Citra (5 min.)  
0.75 oz. Amarillo (5 min.)  
  
1 oz. Citra (dry hop 7 days in secondary)  
1 oz. Amarillo (dry hop 7 days in secondary)

**YEAST: 1<sup>st</sup> choice** – WLP001 California Ale      **2<sup>nd</sup> choice** – Safale US-05

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.