

Boneyard Grapefruit IPA Recipe

All Grain

Expected Brew Figures

OG: 1.061
FG: 1.012
ABV: Approx 6.5%
IBU: 60
Volume: 23 litres

Ingredients

3kg Pilsner Malt
1kg Vienna Malt
0g Light Crystal Malt
0g Dextrin Malt
2g Calcium Sulphate
2g Calcium Chloride
Organic Ruby Grapefruit (zest only)
5g Simcoe Hops
5g Centennial Hops
the Finings
1kg Nutrient
1kg Yeast 1318 Northwest
2 (or American Ale)

Method

1. Mash at 68°C with mineral salts for 75 minutes - adding 60g of Simcoe hops with 60 minutes to go
2. Add kettle finings and 20g Simcoe hops with 10 minutes to go
3. Add grapefruit zest (bagged) and 1kg nutrient with 5 minutes to go
4. Add 100g Centennial hops at 10 minutes to go
5. Turn off the heat, create a whirlpool then steep, chill, and transfer to fermenter
6. Add the zest to the fermenter
7. Pitch yeast (use 1kg two packs or make a starter)
8. Ferment at 18°C
9. Dry hop with 25g Centennial hops when fermentation is complete
10. About three days before you plan to rack/keg/bottle

Extract

Expected Brew Figures

OG: 1.061
FG: 1.012
ABV: Approx 6.5%
IBU: 60
Volume: 23 litres

Ingredients

2.5kg Pilsen Light Malt Extract
1.3kg Golden Light Malt Extract
350g Dextrose
150g Simcoe Hops
150g Centennial Hops
Kettle Finings
Yeast Nutrient
4 Organic Ruby Grapefruit
Yeast 1318 Northwest
Ale (or American Ale)

If you can only boil a small volume, you will experience reduced utilisation of hop bittering compounds so will need to use significantly more hops to achieve the same bitterness. This hopping schedule is for a 6 litre boil. If you boil less (or more) access brewing software to adjust hop quantities

Method

1. Bring 6 litres of water to the boil
2. Remove pot from heat, add extracts and dextrose and stir well, return to boil
3. Add 100g Simcoe hops and boil vigorously for 60 minutes
4. Add 50g Simcoe hops with 30 minutes to go
5. Add 100g Centennial hops with 15 minutes to go and kettle finings
6. Add grapefruit zest (bagged) and yeast nutrient with 5 minutes to go and add liquid to top back up to 6 litres
7. When the 60 minutes is up, turn off the heat, create a whirlpool motion by stirring, then rest (about 10 minutes), chill (and ice bath works well) and transfer to fermenter (through a sieve if required)
8. Top up with clean, sterile water, oxygenate, pitch yeast (use two packs or make a starter) and ferment at 18°C
9. Dry hop with 50g Centennial when fermentation is complete and about three days before you plan to rack/keg/bottle

Fresh Wort Kit

Expected Brew Figures

OG: 1.061
FG: 1.012
ABV: Approx 6.5%
IBU: 60
Volume: 21 litres

Ingredients

Artisanale Fresh Wort Kit - US IPA (or your favourite American-style IPA or Pale Ale kit)
4 Organic Ruby Grapefruit (zest only)
250g Dextrose (Sugar)
80g Centennial Hops
Yeast 1318 Northwest Ale (or American Ale)

Method

1. Bring 4.5 litres of clean water to the boil, add the dextrose and grapefruit zest (bagged) and boil for 5 minutes
2. Turn off the heat, add 55g of Centennial hops, stir well, cool the liquid (immersing the pot in a sink of cold water and ice works well) and allow the hops to settle for 10-15 minutes
3. Remove the grapefruit and strain through a fine sieve into fermenter
4. Add your Fresh Wort Kit to the fermenter for a target volume of 21 litres (or follow the kit instructions to achieve target OG of 1.061) and heat or cool to achieve wort temperature of 18°C
5. Oxygenate, pitch yeast (use two packs or make a starter) and ferment at 18°C
6. Dry hop with 25g Centennial hops when fermentation is complete and about three days before you plan to rack/keg/bottle