

Grapefruit fountain

Kiekis: 19 litrų
Efektyvumas: 59 %
Stilius: Amerikietiškas IPA
Aludaris: Kartman
Receptas sukurtas: 2016-12-08 20:49:21
Receptas modifikuotas: 2017-02-18 13:08:53

OG: 1.045
FG: 1.010
ABV: 4.5 %
IBU: 44
EBC: 13
IBU/OG: 0.98 (dominuoja apynių skonis)



2026-06-16

Fermentuojamos medžiagos

Pavadinimas

| | Spalva (EBC) | Kiekis (kg) | Kiekis (%) |
|----------------------|--------------|-------------|------------|
| BEST Pilsen salyklas | 4.0 | 4.400 | 93.6 |
| CaraRed salyklas | 50.0 | 0.200 | 4.3 |
| CaraCrystal salyklas | 120.5 | 0.100 | 2.1 |
| | | 4.700 | |

Apyniai

Pavadinimas

| | Forma | Paskirtis | AA (%) | IBU | Kiekis (g) | Laikas |
|--------------|-------|--------------------|--------|------|------------|--------|
| Chinook | - | Virimui (kartumui) | 14.6 | 18.6 | 10 | 60 |
| Cascade (US) | - | Virimui (kartumui) | 8.0 | 6.2 | 10 | 20 |
| Chinook | - | Virimui (kartumui) | 14.6 | 11.2 | 10 | 20 |
| Cascade (US) | - | Aromatui (virimui) | 8.0 | 2.8 | 14 | 5 |
| Chinook | - | Aromatui (virimui) | 14.6 | 5.2 | 14 | 5 |
| Chinook | - | Aromatui (virimui) | 14.6 | 0.0 | 14 | 0 |
| Cascade (US) | - | Sausam apyniavimui | 8.0 | 0.0 | 14 | 0 |
| Simcoe | - | Sausam apyniavimui | 13.0 | 0.0 | 11 | 0 |
| Centennial | - | Aromatui (virimui) | 10.3 | 0.0 | 28 | 0 |
| | | | | | 125 | |

Mielės

Pavadinimas

| | Kiekis (g) |
|----------------------------|------------|
| Fermentis Safale US-05(56) | 12.0 |

Priedai

Pavadinimas

| | Paskirtis | Laikas | Kiekis |
|--------------------|------------------------|--------|--------|
| Greipfruto žievelė | Antrinei fermentacijai | - | 50.0 g |

Pastabos

I added 1/2 oz. of grapefruit peel and juice squeezed from 1 large grapefruit to the boil. I added the peels from 2 large grapefruits (minimize the white pith) to secondary (after soaking them in vodka to kill any bacteria), as well as one large chunked up grapefruit, which infused into the beer over 5 days (along with the dry hops listed in the recipe).