

RECIPES

LALBREW® BRY-97 - BLACK IPA 30L



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	27
Beg Kettle Vol	30
L:G	2.5
Mashing in Liquor	23
Lauter	0
Sparge Liquor	16
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



STEP 2

MALT

Original Gravity/Plato	1.0663	16.2
BME (premised)	0.860	
Colour (Lovibond)	19 to 30	

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pils	0.58	0.81	0.697	3.0	2.5
Munich II	0.14	0.77	0.662	8.0	1.6
Cara60	0.06	0.76	0.654	60.0	5.1
Caramalt	0.09	0.76	0.654	12.0	1.5
Choco Wheat	0.04	0.72	0.619	350.0	19.8
Melanoidin	0.09	0.76	0.654	50.0	0.0
TOTAL					30.6

EXTRACT (KG): 4.66

WEIGHT OF MALT (KG)

Pils	3.88
Munich II	0.99
Cara60	0.43
Caramalt	0.64
Choco Wheat	0.30
Melanoidin	0.64
TOTAL	6.88



TEMPERATURE

	°F	°C
Conversion Temp	149	65.0
Strike Temp	154	68.0
Sparge Temp	172	78.0

SPARGE ACID

NONE

FONT LEGEND

Temp
Gravity/Brewing parameters
Water
Malts
Hops
Yeast



STEP 3

HOPS

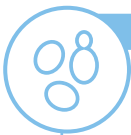
Kettle Boil Time: 75 Min

Hop Additions: 7

IBUs: 60

Irish Moss @ 30 min before knock-out: 1,5 G (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Columbus	0.16	75.00	0.200	0.400	24.00	20
Galaxy	0.13	15.00	0.100	0.100	6.00	12
Centennial	0.10	15.00	0.100	0.100	6.00	16
Simcoe	0.13	15.00	0.100	0.100	6.00	12
Galaxy	0.13	whirlpool	0.050	0.100	6.00	25
Centennial	0.10	whirlpool	0.050	0.100	6.00	32
Simcoe	0.13	whirlpool	0.050	0.100	6.00	25
TOTAL						144



STEP 4

YEAST

Yeast Type/Number	LalBrew® BRY-97
Fermentation Temp	22°C



NOTES

- Non-filtered
- 1st dry hop @ 3 g/liter blend of: galaxy (35%), amarillo (35%) and simcoe (30%)
- 2nd dry hop @ 3 g/liter blend of: simcoe (50%) and amarillo (50%)