



RECIPES

LALBREW® CBC-1 BRUT IPA 30L



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	27
Beg Kettle Vol	30
L:G	3.1
Mashing in Liquor	21
Lauter	0
Sparge Liquor	18
Total Liquor	39

EVAPORATION
RATE

0.10

EVAPORATION
AMOUNT

3



STEP 2

MALT

Original Gravity/Plato	1.0484	12.0
BME (premised)	0.900	
Colour (Lovibond)	5 to 8	

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Golden Promise	0.600	0.780	0.702	3.1	2.0
Pils	0.270	0.780	0.702	3.0	0.9
Wheat	0.100	0.760	0.684	3.0	0.3
Carahell	0.030	0.78	0.675	5.0	0.2
TOTAL					3.3

EXTRACT (KG): 3.40

WEIGHT OF MALT (KG)

Golden Promise	2.90
Pils	1.31
Wheat	0.50
Carahell	0.15
TOTAL	4.86



TEMPERATURE

	°F	°C
Conversion Temp	149	65.0
Strike Temp	161	71.5
Sparge Temp	174	78.9

SPARGE
ACID

NONE

SALTS/LACTIC
CaCl₂

6g per liter

MASH ENZYMES
AMG

2-4l per ton mash grist

FONT LEGEND

Temp
Gravity/Brewing parameters
Water
Malts
Hops
Yeast



STEP 3

HOPS

Kettle Boil Time: 90 Min

Hop Additions: 3

IBUs: 15

Irish Moss @ 15 min before knock-out:
(1g per 20l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Pilgrim	0.110	60.00	0.200	0.850	12.75	16
Mosaic	0.120	Whirlpool	0.010	0.100	1.50	34
Chinook	0.120	Whirlpool	0.010	0.050	0.75	17
					TOTAL	66



STEP 4

YEAST

Yeast Type/Number	LalBrew® CBC-1
Fermentation Temp	20°C



NOTES

- Non-filtered
- Dry hop @1kg per 1hl w/ Citra, Amarillo

FV ADDITIONS

AMG 10ml/hl