



RECIPES

LALBREW® NEW ENGLAND - IPA 30L



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	29
Beg Kettle Vol	30
L:G	3.2
Mashing in Liquor	30
Lauter	0
Sparge Liquor	9
Total Liquor	39

EVAPORATION RATE

0.03

EVAPORATION AMOUNT

0.9



STEP 2

MALT

Original Gravity/Plato	1,0654	16,0
BME (premised)	0.860	
Colour (Lovibond)	7 to 9	

EXTRACT (KG): 4.96

WEIGHT OF MALT (KG)

Pale Ale Malt	5.84
Wheat Malt	0.74
Crystal	0.37
Rye	0.40
TOTAL	7.36

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pale Ale Malt	0.800	0.790	0.679	5.0	5.6
Wheat Malt	0.100	0.780	0.671	5.0	0.7
Crystal	0.05	0.77	0.662	50	3.5
Rye	0.05	0.72	0.619	40	2.8
TOTAL					12.6



TEMPERATURE

	°F	°C
Conversion Temp	149	65.0
Strike Temp	160	71.3
Sparge Temp	174	78.9

SPARGE ACID

NONE

FONT LEGEND

- Temp**
- Gravity/Brewing parameters**
- Water**
- Malts**
- Hops**
- Yeast**



STEP 3

HOPS

Kettle Boil Time: 75 Min

Hop Additions: 4

IBUs: 25

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

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Cascade	0.050	75.00	0.350	0.600	15.00	25
Citra	0.120	75.00	0.350	0.300	7.50	5
Cascade	0.050	whirlpool	0.100	0.050	7.00	41
Citra	0.120	whirlpool	0.100	0.050	18.00	44
					TOTAL	115



STEP 4

YEAST

Yeast Type/Number	LalBrew® New England 1gm/L
Fermentation Temp	21°C



NOTES

- **Non-filtered**
- **Dry hop warm at end of fermentation @ 10gm/L 50/50 blend Cascade and Citra**
- **Dry hop cold 72 hrs before keging @ 10gm/L 50/50 blend Cascade and Citra**