



RECIPES

DOUBLE IPA WITH LALBREW® NEW ENGLAND 30L



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	27
Beg Kettle Vol	30
L:G	3.1
Mashing in Liquor	33
Lauter	0
Sparge Liquor	6
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



STEP 2

MALT

Original Gravity/Plato	1,0741	18,0
BME (premised)	0.750	
Colour (Lovibond)	3 to 5	

EXTRACT (KG): 5.22

WEIGHT OF MALT (KG)

Pale Ale Malt	6.17
Wheat Malt	0.89
Munich I	0.63
Golden Naked Oats	1.18
TOTAL	8.87

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pale Ale Malt	0.700	0.790	0.593	3.1	3.4
Wheat Malt	0.100	0.780	0.585	2.8	0.4
Munich I	0.07	0.77	0.578	6	0.7
Golden Naked Oats	0.13	0.77	0.578	4.5	0.9
TOTAL				5.4	



TEMPERATURE

	°F	°C
Conversion Temp	153	67.0
Strike Temp	165	73.8
Sparge Temp	174	78.9

SPARGE ACID

NONE

FONT LEGEND

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



STEP 3

HOPS

Kettle Boil Time: 60 Min

Hop Additions: 5

IBUs: 75

No irish moss/kettle finings added

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Citra	0.110	20.00	0.200	0.700	52.50	64
Motueka	0.065	10.00	0.150	0.200	15	42
Mosaic	0.055	5.00	0.100	0.050	3.75	18
Citra	0.110	whirlpool	0.050	0.025	1.88	9
Motueka	0.065	whirlpool	0.050	0.025	1.88	16
TOTAL						149



STEP 4

YEAST

Yeast Type/Number	Lalbrew® New England
Fermentation Temp	22°C



NOTES

- Non-filtered
- Dry hop day 3 @ 4 g/liter citra
- Dry hop day 7 @ 4 g/liter citra/motueka blend (half and half)