



# RECIPES

# LALBREW® CBC-1 - BRUT IPA 100HL



STEP 1

## LIQUOR

	LITRES
<b>Final Kettle Vol</b>	<b>9000</b>
<b>Beg Kettle Vol</b>	<b>10000</b>
L:G	3.1
<b>Mashing in Liquor</b>	<b>5025</b>
Lauter	0
<b>Sparge Liquor</b>	<b>7975</b>
Total Liquor	13000

**EVAPORATION RATE**  
0.10

**EVAPORATION AMOUNT**  
1000



STEP 2

## MALT

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

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

**EXTRACT (KG):** 1132.25

WEIGHT OF MALT (KG)

<b>Golden Promise</b>	<b>967.73</b>
<b>Pils</b>	<b>435.48</b>
<b>Wheat</b>	<b>165.53</b>
<b>Carahell</b>	<b>50.32</b>
<b>TOTAL</b>	<b>1619.07</b>



## TEMPERATURE

	°F	°C
<b>Conversion Temp</b>	<b>149</b>	<b>65.0</b>
<b>Strike Temp</b>	<b>161</b>	<b>71.5</b>
Sparge Temp	174	78.9

**SPARGE ACID**  
NONE

**SALTS/LACTIC CaCl<sub>2</sub>**  
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)
<b>Pilgrim</b>	0.110	<b>60.00</b>	0.200	0.850	12.75	<b>5216</b>
<b>Mosaic</b>	0.120	<b>Whirlpool</b>	0.010	0.100	1.50	<b>11250</b>
<b>Chinook</b>	0.120	<b>Whirlpool</b>	0.010	0.050	0.75	<b>5625</b>
<b>TOTAL</b>						<b>22091</b>



STEP 4

## YEAST

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



## NOTES

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

**FV ADDITIONS**

**AMG 10ml/hl**

