**Recipes**

**LALBREW® BRUT IPA WITH CBC-1 10HL**

**Step 1**

**Liquor**

<table>
<thead>
<tr>
<th>Description</th>
<th>Litres</th>
<th>Evaporation Rate</th>
<th>Evaporation Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Final Kettle Vol</td>
<td>900</td>
<td>0.10</td>
<td>100</td>
</tr>
<tr>
<td>Beg Kettle Vol</td>
<td>1000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mashing in Liquor</td>
<td>508</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lauter</td>
<td>0</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sparge Liquor</td>
<td>792</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total Liquor</td>
<td>1300</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Step 2**

**Malt**

<table>
<thead>
<tr>
<th>Malt Type</th>
<th>% of Grist</th>
<th>Extract (as-is)</th>
<th>YIELD</th>
<th>Colour (L)</th>
<th>Colour Contribution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Golden Promise</td>
<td>0.600</td>
<td>0.780</td>
<td>0.702</td>
<td>3.1</td>
<td>2.0</td>
</tr>
<tr>
<td>Pils</td>
<td>0.270</td>
<td>0.780</td>
<td>0.702</td>
<td>3.0</td>
<td>0.9</td>
</tr>
<tr>
<td>Wheat</td>
<td>0.100</td>
<td>0.760</td>
<td>0.684</td>
<td>3.0</td>
<td>0.3</td>
</tr>
<tr>
<td>Carahell</td>
<td>0.030</td>
<td>0.780</td>
<td>0.675</td>
<td>5.0</td>
<td>0.2</td>
</tr>
</tbody>
</table>

**Total**

|                | 3.3       |

**Extract (kg):**

<table>
<thead>
<tr>
<th>Malt Type</th>
<th>Weight of Malt (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Golden Promise</td>
<td>96.77</td>
</tr>
<tr>
<td>Pils</td>
<td>43.55</td>
</tr>
<tr>
<td>Wheat</td>
<td>16.55</td>
</tr>
<tr>
<td>Carahell</td>
<td>5.03</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td>161.91</td>
</tr>
</tbody>
</table>

**Step 3**

**Hops**

<table>
<thead>
<tr>
<th>Type</th>
<th>Alpha-Acid</th>
<th>Boil Time (min)</th>
<th>Utilisation %</th>
<th>IBU (%)</th>
<th>IBU Contribution</th>
<th>Weight of Hops (g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pilgrim</td>
<td>0.110</td>
<td>60.00</td>
<td>0.200</td>
<td>0.850</td>
<td>12.75</td>
<td>522</td>
</tr>
<tr>
<td>Mosaic</td>
<td>0.120</td>
<td>Whirlpool</td>
<td>0.010</td>
<td>0.100</td>
<td>1.50</td>
<td>1125</td>
</tr>
<tr>
<td>Chinook</td>
<td>0.120</td>
<td>Whirlpool</td>
<td>0.010</td>
<td>0.050</td>
<td>0.75</td>
<td>563</td>
</tr>
</tbody>
</table>

**Total**

|                | 2209      |

**Step 4**

**Yeast**

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

**FV Additions**

- AMG 10ml/hl

**Notes**

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

For more information, you can reach us via email at brewing@lallemand.com