



## RECIPES

## BRUT IPA WITH CBC-1 10HL



## STEP 1

## LIQUOR

|                          | LITRES      |
|--------------------------|-------------|
| <b>Final Kettle Vol</b>  | <b>900</b>  |
| <b>Beg Kettle Vol</b>    | <b>1000</b> |
| L:G                      | 3.1         |
| <b>Mashing in Liquor</b> | <b>508</b>  |
| Lauter                   | 0           |
| <b>Sparge Liquor</b>     | <b>792</b>  |
| Total Liquor             | 1300        |

EVAPORATION  
RATE

0.10

EVAPORATION  
AMOUNT

100



## 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): 113.22

WEIGHT OF MALT (KG)

|                       |               |
|-----------------------|---------------|
| <b>Golden Promise</b> | <b>96.77</b>  |
| <b>Pils</b>           | <b>43.55</b>  |
| <b>Wheat</b>          | <b>16.55</b>  |
| <b>Carahell</b>       | <b>5.03</b>   |
| <b>TOTAL</b>          | <b>161.91</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 20 l 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>522</b>         |
| <b>Mosaic</b>  | 0.120      | <b>Whirlpool</b> | 0.010         | 0.100   | 1.50             | <b>1125</b>        |
| <b>Chinook</b> | 0.120      | <b>Whirlpool</b> | 0.010         | 0.050   | 0.75             | <b>563</b>         |
| <b>TOTAL</b>   |            |                  |               |         |                  | <b>2209</b>        |



## STEP 4

## YEAST

|                          |              |
|--------------------------|--------------|
| <b>Yeast Type/Number</b> | <b>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