

The Leaf Doesn't Fight the Wind-IPL - 6.8%

International Pale Lager

Author: Paul

Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.63
 Color : 7 SRM
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
 Original Gravity : 1.057
 Final Gravity : 1.005

Fermentables (12 lb 4 oz)

6 lb - Base Malt 2 Row 2 °L (49%)
 4 lb - Pilsen 1.9 °L (32.7%)
 1 lb 8 oz - Bonlander Munich Malt 10L 10 °L (...
 12 oz - Crystal 30L 22.7 °L (6.1%)

Hops (4.5 oz)

60 min - 0.5 oz - Cascade - 7.3% (12 IBU)
 20 min - 0.5 oz - Lupo Amarillo - 13.5% (14 IBU)
 5 min - 0.5 oz - Lupo Bru 1 - 19.5% (9 IBU)

Hop Stand

10 min hopstand @ 180 °F
 10 min - 1 oz - Huell Melon - 7.5% (2 IBU)

Dry Hops

5 days - 1 oz - Huell Melon - 7.5%
 5 days - 0.5 oz - Lupo Amarillo - 13.5%
 5 days - 0.5 oz - Lupo Bru 1 - 19.5%

Miscellaneous

Mash - 1.6 g - Calcium Chloride (CaCl2)
 Mash - 1.4 g - Canning Salt (NaCl)
 Mash - 1.7 g - Epsom Salt (MgSO4)
 Mash - 5.9 g - Gypsum (CaSO4)
 Mash - 1.5 ml - Lactic Acid 80%

Yeast

4 pkg - Bootleg Biology S. arlingtonensis - Lager

Starter

Step 1: 1.6 L (5.54 oz DME / 6.77 oz LME)
 481 billion yeast cells
 21 million cells / ml

SS Brewtech 15

Batch Size : 6 gal
 Boil Size : 7.66 gal
 Post-Boil Vol : 6.46 gal

Mash Water : 8.65 gal
 Sparge Water : 0 gal
 Boil Time : 60 min
 Total Water : 8.65 gal

Brewhouse Efficiency: 76%
 Mash Efficiency: 78.5%

Mash Profile

Medium fermentability
 152.6 °F - 60 min - Temperature

Fermentation Profile

Lager (Quick Method)
 55 °F - 6 days - Primary
 61 °F - 5 days - Primary

Water Profile

Reverse Osmosis Water (Hoppy Lite)
 Ca 55 Mg 5 Na 17 Cl 50 SO 121

SO/Cl ratio: 2.4

Mash pH: 5.43

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



7 SRM