



RECIPES

HAZY COLD IPA

LALBREW NOVALAGER™ 10HL



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	900
Beg Kettle Vol	1000
L:G	3.0
Mashing in Liquor	571
Lauter	0
Sparge Liquor	729
Total Liquor	1300

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

100



STEP 2

MALT

Original Gravity/Plato	1,053	13.0
BME (premised)	0.870	
Colour (Lovibond)	3 to 7	

	WEIGHT OF MALT (KG)
Pilsner Malt	134.6
Wheat Malt	57.7
Flaked Oat	38.5
TOTAL	230.8

TYPE OF MALT	% OF GRIST	COLOUR (L)	COLOUR CONTRIBUTION
Pilsner Malt	0.58	2.6	1.7
Wheat Malt	0.24	3.9	1.1
Flaked Oat	0.18	1.6	0.3
TOTAL		3	3



TEMPERATURE

	°F	°C
Conversion Temp	153	67
Strike Temp	165	74
Sparge Temp	174	79

SPARGE ACID

NONE

NaCl

add according to local water profile

NaCl, CaCl₂ and MgSO₄

add according to local water profile

FONT LEGEND

Temp
Gravity/Brewing parameters
Water
Malts
Hops
Yeast



STEP 3

HOPS

Kettle Boil Time: 60 Min

Hop Additions: 2

IBUs: 30

Irish Moss @ 30 min before knock-out:
(1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Cryo Hop Blend	7 %	whirlpool	0.700	21.00	770
HBC 586	12 %	whirlpool	0.300	9.00	1540
TOTAL					3310

Dry Hopping	G	FERMENTATION DAY
Cryo Hop Blend	1150	0
HBC 586	2300	0
Cryo Hop Blend	1900	7
HBC 586	3850	7



STEP 4

YEAST

Yeast Type/Number	Lalbrew® NovaLager
Fermentation Temp	20°C



NOTES

• Non-filtered