

SHARKY WATERS – IPL

IPA – SPECIALTY IPA

OVERVIEW

Light and crisp lager body with an extremely light colour. Bright aroma and hop flavour of fresh pine needles, citrus and fresh fruit.

BATCH STATISTICS

MASH WATER:	19.4 LITRES
SPARGE WATER:	10.57 LITRES
PRE BOIL VOLUME:	25.92 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	21 LITRES
ORIGINAL GRAVITY:	1.054
FINAL GRAVITY:	1.009
ASSUMED EFFICIENCY:	72%
ABV:	5.91%
BITTERNESS:	24.9 IBU
COLOUR:	3.1 EBC

FERMENTABLES

JOE WHITE MALTINGS – PILSNER, MALT CRAFT EXPORT – 3.8 KG
– RICE, FLAKED – 1.5 KG

MASH PROFILE

SACC REST	67°C FOR 60 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – MOSAIC – 10g – 14.6% AA – 60 MINS – 17.3 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS
AROMA – MOSAIC – 40g – 20 MINS @ None°C
DRY HOP – MOSAIC – 100g – ON DAY 10

YEAST

LALLEMAND (LALBREW) – NOVALAGER (2 PKG)
ATTENUATION: 84%
FERMENTATION TEMP RANGE: 10°C – 20°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

12°C FOR 14 days
20°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 3 G
MASH – EPSOM SALT (MgSO4) – 1.6 G
MASH – GYPSUM (CaSO4) – 2 G
MASH – LACTIC ACID – 3 ML
SPARGE – CALCIUM CHLORIDE (CaCl2) – 1.81 G
SPARGE – EPSOM SALT (MgSO4) – 0.97 G
SPARGE – GYPSUM (CaSO4) – 1.21 G

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

HOPE YOU ENJOY :-).
FULL RECIPE KIT AVAILABLE FROM WWW.BREWHQ.COM.AU