



INDIA PALE LAGER - IPL



ALL-GRAIN METHOD (13575)

- 3kg JW Pils
- 2.5kg JW Munich Light



SPECIALTY MALTS

- 0.25kg GF Biscuit



SUGGESTED YEAST

Liquid:

- Wyeast 2308 Munich Lager

Dry:

- SafLager 34/70
- Lallemund Munich Classic
- MG Premium Lager
- MJ M84 Bohemian Lager



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|--------|---|----------|------------------|
| ▪ 30g | Magnum | @ | 60 min | (Bittering hops) |
| ▪ 30g | Saaz | @ | 5 min | (Flavour hops) |
| ▪ 30g | Mosaic | @ | Dry hops | (3 to 5 days) |



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au, All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 65°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.055

Estimated F.G. : 1.014

Estimated ABV : 5.4%

SRM : 8.3

IBUs : 41

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A light-bodied, highly-attenuated, gold-coloured, bottom-fermented bitter German beer showing excellent head retention and an elegant, floral hop aroma.

Aroma: Medium-low to low grainy-sweet-rich malt character (often with a light honey and slightly toasted cracker quality) and distinctive flowery, spicy, or herbal hops. Clean fermentation character.

Appearance: Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.

Flavour: Medium to high hop bitterness dominates the palate and lingers into the aftertaste. Low to high floral, spicy, or herbal hop character. Some versions have a soft finish with more of a malt flavour, but still with noticeable hop bitterness and flavour, and with the balance still towards hop bitterness. Dry to medium-dry, crisp, well-attenuated finish with a bitter aftertaste and light malt flavour.

Mouthfeel: Medium-light body. Medium to high carbonation.