



X



COLD IPA 5 GALLON  
RECIPE WITH

WLP808

MYTHICAL  
HAMMER

LAGER YEAST BLEND






5 GAL/20L BEER RECIPE

# Cold IPA brewed with



Est. ABV: 6.2% | OG: 1.052 | FG: 1.011 | IBUs: 38

	INGREDIENTS	AMOUNT	COMMENTS
 MALT	Pilsen Malt	8 lb 11.1 oz	Mash In - 149°F(65°C) for 30 mins
	Flaked Rice	1 lb 14.4 oz	Add 29.5 qt of water at 155°F(68°C)
	Carafoam	13.6 oz	Mash Out - 168°F(76°C) for 7 min
 HOPS	Centennial	1.15 oz	Boil - 30 min
	Citra	1 oz	Whirlpool - 20 min
	Simcoe	1 oz	Whirlpool - 20 min
	Citra	2 oz	Whirlpool - 10 min
	Simcoe	2 oz	Whirlpool - 10 min
 YEAST	WLP808 Mythical Hammer Yeast Blend	1 Homebrew Pouch	Fermentation: ~14-20 Days Spund to 1 bar (15PSI) - Double-check all fittings for safety. Ferment at 59°F(15°C)

## Cold IPA

Tasting Notes:  
Berry | Tangelo | Pine

A multifaceted lager yeast blend, also capable of pressurized fermentation, creates a beer that is elegant and crisp, with subtle citrus aromas.

With pressurized fermentations, temperatures can be elevated to higher temperatures. Lager Fermentations at 18 °C/64 °F or higher can be achieved and shorten fermentation timelines.



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