

LAKEFRONT IBA (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Lakefront Brewery took all the stuff people love about IPAs and gave this beer plenty of crystal and dark roasted malts. This dark, coffee-colored beer pours a rocky, light tan head that leaves plenty of lacing on your glass. The hoppy pine and floral aromas ready your palate for an immediate bitterness. Instead, the sweet, caramely crystal malts blitz through, followed immediately by a sharp piney flavor from the Columbus and Cascade hops. The smooth body leaves a long-lasting hoppy finish.

OG 1.065 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 11 lbs. Malteurop 2-row
- .75 lbs. Belgian Caramunich
- .5 lbs. Belgian Caravienne
- .5 lbs. Weyermann Carafa III
- .12 lbs. English Chocolate Malt

BOIL ADDITIONS & TIMES

- 1 oz. Columbus (60 min)
- .66 oz. Cascade (20 min)
- 1.33 oz. Cascade (5 min)
- .5 oz. Centennial Type (dry hop 7 days)
- 1 oz. Cascade (dry hop 7 days)
- .5 oz. Columbus (dry hop 7 days)

YEAST

- If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

- If you chose liquid yeast:

WYEAST #1056 AMERICAN ALE YEAST.

Optimum temperature: 60-72°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Columbus (60 min)

.66 oz. Cascade (20 min)

1.33 oz. Cascade (5 min)

.5 oz. Centennial Type (dry hop 7 days)

1 oz. Cascade (dry hop 7 days)

.5 oz. Columbus (dry hop 7 days)

YEAST

If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

If you chose liquid yeast:

WYEAST #1056 AMERICAN ALE YEAST.

Optimum temperature: 60-72°F

NOTES

Lakefront recommends a 90-minute boil for this recipe, making the first hop addition with 60 minutes remaining.