



## Transmission IPL — An India Pale Lager based on the Flying Dog/AHA collaboration recipe!

Transmission IPL is a tropical, hoppy India Pale Lager that is based off the Flying Dog/American Homebrewer's Association's collaboration recipe, released as the commemorative beer of the 2016 Homebrew Con. We have adjusted it slightly to be more accessible for actual home brewing systems, but the spirit of this excellent and clean beer remains the same!

### BEER SPECS

**Original Gravity:**

1.057 —1.059 @ 65% efficiency

1.061 —1.063 @ 70% efficiency

1.066 —1.068 @ 75% efficiency

**Final Gravity:** 1.012—1.015

**IBU:** 37-42

**ABV%:** 5.5% - 7.4%

**Yield:** 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

**Suggested Mash Temperature:**

A moderate mash temperature is recommended to create a lager that that has great body yet is still crisp and easy to drink. We suggest a mash temperature of 150° - 152°F.

**Fermentation Schedule:**

If doing a traditional lager fermentation, we recommend a primary fermentation of two to three weeks at 48° - 56°F. The temperature should be raised by 10°F once the gravity is 2/3 to 3/4 of the way to the projected final gravity for a diacetyl rest, followed by a secondary fermentation for three weeks at 32°F. If using a California lager strain, we recommend a primary fermentation of two to three weeks at 58° - 68°F. A secondary fermentation for one to two weeks can be used to improve clarity and reduce sedimentation.

### RECIPE DETAILS

**13 lbs.** Maris Otter Malt

### FERMENTABLES

#### 60 MINUTE BOIL

- 1.0 oz.** Centennial hops, added 30 min from the end of the boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 0.5 oz.** Centennial hops, added 5 min from the end of the boil
- 0.5 oz.** Citra hops, added 5 min from the end of the boil
- 0.5 oz.** Galaxy hops, added at the end of the boil
- 0.5 oz.** Mosaic hops, added at the end of the boil
- 2.0 oz.** Galaxy hops, added as a dry hop
- 2.0 oz.** Mosaic hops, added as a dry hop

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #2278 Czech Pilsner, Wyeast 2112 California Lager, Imperial Organic Yeast L28 Urkel, Imperial Organic Yeast L05 Cablecar, or Saflager 34/70 Dry Yeast.

**A starter or two to three standard packs of yeast are highly recommended.**

**Brewer's Notes:** This recipe is based off the recipe for Airwaves IPL that was released by Flying Dog/AHA and is our clone version of it, based on our calculations for gravity and hop character. We feel these calculations better reflect what the average homebrewer can do with their equipment. The recipe is not exactly the one they released, but should definitely make a comparable, delicious beer with a great tropical hop character and a clean finish! This beer can be fermented as a traditional lager with precise temperature control, but if you do not have this ability, using a California Lager strain such as Wyeast's California Lager or Imperial Organic Yeast's Cablecar will make an equally fine beer that still retains lager characteristics.

