

BATCH #

BEER Mean WCIPA (Pomona variant)

BREW DATE 24 / 4 / 2026 STYLE 21A American IPA BATCH SIZE L 22.5

OG 1.068 FG 1.007 ABV % 8.0 IBU 50 EBC 23

FERMENTABLES malt · sugar · adjuncts · total on the last line

KG / G	FERMENTABLE	%
3.8 kg	Gladfield Light Lager malt	56
1.9 kg	Gladfield Ale malt	28
900 g	Gladfield Munich malt	13
190 g	Gladfield Supernova malt	3
6.79 kg	Total	100

HOPS write the stage over each column: 60 · 10 · WP 80 · DH d3

HOP	60	5	WP 75	DH d2	DH d5	TOTAL G
Pacific Jade	10	-	-	-	-	10
Columbus	-	25	30	20	60	135
Simcoe	-	25	30	20	60	135
Mosaic Cryo	-	12.5	15	10	30	67.5
TOTAL	10	62.5	75	50	150	347.5

WATER salts and acid ADDITIONS finings · nutrient · spice · fruit

	ADDITION	AMOUNT	WHEN
Calcium chloride 3.8 g	Whirlfloc	-	15 min
Gypsum 2.8 g, Epsom salt 3.8 g	Yeast nutrient	5 g	10 min
Lactic 88% to hit the pH below	Zinc	1/2 tab	10 min

MASH PH 5.3 SPARGE PH 5.6

MASH AND BOIL steps · volumes · boil FERMENT PLAN pitch · primary · rise · rest · crash

STEP	L	°C	MIN	YEAST	LalBrew Pomona	QTY	2 packets
Mash in	21	65	60				
Mash out	-	75	10				
Sparge	12	85	-				
Pre-boil	30	-	-				
Boil, then WP	-	75	60, 35				
Fermenter	22.5	18.5	-				
STAGE	°C	UNTIL / NOTES					
Pitch	18.5	dry pitch, spunded					
Primary	18.5	48 h, DH1 at about 1.018					
Rise	20.5	+1 °C a day from day 3					
Rest	20.5	DH2 at the top, hold to FG					
Crash	3	1 °C a day, then 48 h					

PACKAGING

TASTING

Light straw, proper West Coast bitterness, good foam that holds.

Stronger than James's at 8%. A little hot young, mellowed with time.

LESSONS FOR NEXT TIME

Lager base hit 90% attenuation, past the strain's figure. Plan 1.007

Two dry hops and trub cost 3 L. Put 24 L in to fill a 19 L keg.