



Official BEER RECIPE

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Maltose Falcons 50th Anniversary IPA

The 2024 Learn to Homebrew Day official homebrew recipe comes courtesy of Rick Morales and the Maltose Falcons homebrew club of California. The Maltose Falcons are the country's oldest homebrew club and this commemorative IPA recipe is in celebration of their 50th anniversary.

Batch Volume:	5.5 gal (20.8 L)	Color:	5 SRM
Original Gravity:	1.070 (17°P)	Bitterness:	65 IBUs
Alcohol:	7.1% by volume	Efficiency:	73%

INGREDIENTS

Substitutes are readily available if these specific ingredients aren't available to you. Your local homebrew shop can point you in the right direction!

Fermentables

- 13 lb. (5.9 kg) pale 2-row malt (89.7%)
- 1 lb. (454 g) 10°L Munich malt (6.9%)
- 8 oz. (227 g) dextrin malt (3.4%)

Hops

- 0.5 oz. (14 g) Centennial, 10% a.a. (first wort hop)
- 0.5 oz. (14 g) Centennial, 10% a.a. (60 min)
- 0.5 oz. (14 g) Chinook, 13% a.a. (60 min)
- 1 oz. (28 g) Cascade, 5.5% a.a. (whirlpool)
- 1 oz. (28 g) Centennial, 10% a.a. (whirlpool)

Other Ingredients

- 1 tablet Whirlfloc @ 15 min

Yeast

- 1 package Lallemand LalBrew BRY-97™ West Coast Ale Yeast

BREWING NOTES

Mash in at 152°F (67°C) for 1 hour. Fly sparge with 168°F (76°C) water to collect 7 gal. (26.6 L) of wort. Boil wort for 60 minutes. Add hops at stated intervals. For the whirlpool, shut off the heat and steep for 20 minutes. Chill to temperature called for by yeast (typically below 70°F (21°C)), oxygenate, and pitch yeast. Ferment around 67°F (19°C) temperature until terminal gravity is achieved. Allow another 14 days for secondary fermentation at 65°F (18°C). Carbonate and package.

Alternative Yeast Option

For a more fruit-forward "juicy" IPA, try Lallemand LalBrew Pomona™ Modern Hybrid IPA Yeast, which is coming soon in 11g sachets!

Extract With Specialty Grains Option

Substitute the grain bill above with 10.67 lb. (4.84 kg) pale 2-row malt and 11.7 oz. (332 g) dextrin malt. Dissolve extract to produce 3.68 gal. (13.9 L) of wort. Boil 60 minutes. Add hops at stated intervals. Chill to 67°F (19°C), topping up volume to 5 gallons, oxygenate, and pitch yeast. Allow to ferment at that temperature until terminal gravity is achieved. Allow another 14 days for secondary fermentation at 65°F (18°C). Carbonate and package.



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