



Style:
AMERICAN IPA (19L/5GAL)

Source:
Biotransformation Series

Fermented with:
LalBrew Pomona™

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Beer name and/or description: **Life's a Peach (boosting peach aroma)**

This recipe pairs the peachy character of LalBrew Pomona™ with hop varieties known to produce stone fruit aromatics. HBC-1019 is a relatively new experimental hop that displays strong peach character. El Dorado will also contribute hop-derived esters to enhance overall fruit perception, while the Simcoe provides added stone fruit notes and hop presence.

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IBU: 15 | Color (SRM): 2.0 | % ABV: 6.6

Water

Mash Water	Temp.	71.5	°C	161	°F
			23.9	L	6.3
Sparge Water	Temp.	76	°C	169	°F
			6.5	L	1.7

Malt

Malt/adjuncts	Weight		%
	Kg	Lbs	
Pilsner Malt	4.1	9.0	75
Wheat Malt	0.6	1.3	10
Flaked Oats	0.6	1.3	10
Carapils (Dextrine Malt)	0.3	0.7	5
Total	5.6	12.3	100

Mash & Sparge

	Temperature		Time (min)
	°C	°F	
Mash Step 1	66	151	60
Mash Step 2			
Mash Step 3			
Mash Step 4			

NOTES

Other ingredients	Quantity	Units (L, g, etc)	Addition Point

Boil

Wort	SG	L	gal	pH
Pre-boil	1.054	25.7	6.8	
Post-boil	1.062	22.5	5.9	
Total Boil Time	75	minutes		

Hops

Hop Variety	%AA	Weight		Kettle addition Boil Time (min)	Dry hopping Fermentation day
		g	oz		
Simcoe	12.7	33	1.2	60	
Simcoe	12.7	38	1.3	WP	
HBC-1019	11.0	38	1.3	WP	
El Dorado	15.7	38	1.3	WP	
Simcoe	12.7	28	1		3
HBC-1019	11.0	28	1		3
El Dorado	15.7	28	1		3
Total	91.5	231	8.1		

Fermentation

Yeast Strain	LalBrew Pomona™			
Pitch Rate	0.58	g/L	1x11g sachet	
Temperature	20	°C	68	°F
	SG		Plato	
OG	1.062		15.2	
FG	1.012		3.1	
Attenuation	80	%		

Long boil of 75 minutes for DMS reduction.
Cool the wort to 80°C for whirlpool additions (20 min)





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LalBrew Pomona™ Biotransformation Recipe Series

Lallemmand/Escarpments Labs Collab 5: Life's a Peach IPA

This recipe shows off Pomona's peachy side. This yeast is a great option to produce stone fruit aromatics, especially when combined with the right hops at the right time. Here, we use El Dorado, HBC-1019, and Simcoe. HBC-1019 is a relatively new experimental hop that displays strong peach aromatics. The El Dorado will also contribute hop-derived esters to enhance overall fruity perception, while the Simcoe provides added stone fruit notes and hop presence. The yeast will aid in releasing and biotransforming aromatics in these hop varieties when they are added to the whirlpool.

We will achieve this by a combination of methods:

- › **Lower-temperature (80°C) whirlpool addition of El Dorado, HBC-1019 and Simcoe** to emphasize the natural peach characteristics of these varieties.
- › **The stonefruit aroma produced as part of the normal fermentation profile of LalBrew Pomona™** is accentuated by pairing with these hop varieties.
- › **Whirlpool addition of hops extracts maximal amounts of hop-derived esters and terpenes**, which are biotransformed by LalBrew Pomona™

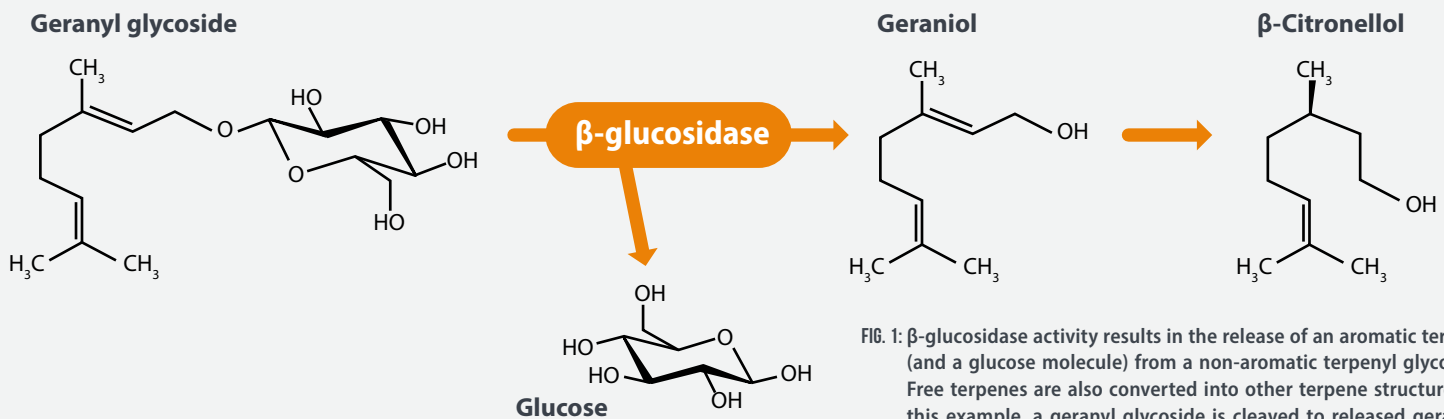


FIG. 1: β-glucosidase activity results in the release of an aromatic terpene (and a glucose molecule) from a non-aromatic terpenyl glycoside. Free terpenes are also converted into other terpene structures. In this example, a geranyl glycoside is cleaved to released geraniol, which is then converted into β-citronellol.

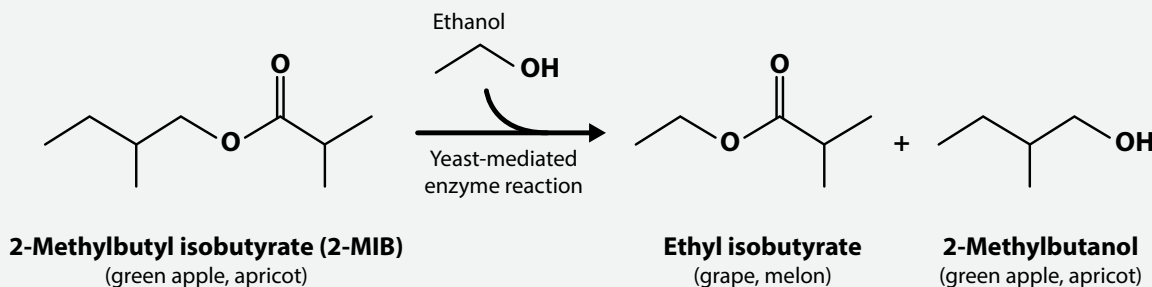


FIG. 2: Transesterification of hop-derived esters such as 2-MIB through yeast-mediated enzyme reactions can increase concentrations of ethyl esters such as ethyl isobutyrate.