



# Low Color Brewing Technical Recipes

## Low-Color West Coast IPA

### About This Recipe

A low-color take on the modern revamp of the West Coast IPA. Dry, crisp, and leaving room for the hops to shine through. Pure Idaho creates a clean, neutral base to build upon, while the Low Color wheat adds body, giving it a substantial mouthfeel.

The El Dorado hops bring notes of pineapple/watermelon, while the Cascade/Chinook acts to ground the recipe and call back to the piney, resinous traits of a classic West Coast.

### Specs

- Batch Size: 20 BBL
- Target OG: 15 P (1.061 SG)
- Target FG: 2.4 P (1.009 SG)
- Target ABV: 6.8%
- Target IBU: 67
- Target SRM: 1.6

### Grain Bill

- 75% Great Western Pure Idaho Malt
- 15% Great Western Low Color wheat
- 5% Great Western Dextrapils
- 5% Dextrose Sugar

### Mash

- Single infusion mash at 148°F for 60 minutes
- Mash out at 168°F



## Hop and Kettle Additions

Varietal	AA%	Volume (lbs)	Volume (oz)	# per Barrel	Time	Utilatizon	Expected IBU
Chinook	13.00%	10	160	0.5	60 Minutes	0.211	53.02
Chinook	13.00%	5.5	88	0.275	10 Minutes	0.076	10.50
Cascade	5.50%	5.5	88	0.275	10 Minutes	0.076	4.44
Cascade	5.50%	11	176	0.55	Whirlpool	0	0
El Dorado	1500.00%	11	176	0.55	Whirlpool	0	0
Cascade	5.50%	11	176	0.55	Dry Hop (terminal)	0	0
El Dorado	15.00%	33	528	1.65	Dry Hop (terminal)	0	0

## Yeast

- Fermentis S-05

## Conditioning

- Ferment at 68 F
- Primary fermentation 5 to 8 days
- Cold crash 7 days
- Carbonate to 2.48 – 2.6 volumes CO<sub>2</sub>



## Low-Color English Summer Ale

### About This Recipe

A light English golden ale with notes of cracker, slight honey, and biscuit-like sweetness. Low Color Maris Otter provides the traditional English malt backbone while maintaining a very pale color.

Heidelberg malt lightens the overall grist and adds clean, slightly sweet grain character.

Low Color Wheat enhances foam stability and mouthfeel without pushing SRM above target.

### Specs

- Batch Size: 20 BBL
- Target OG: 11.5 P (1.046 SG)
- Target FG: 2.07 P (1.008 SG)
- Target ABV: 5.02%
- Target IBU: 21
- Target SRM: 1.5

### Grain Bill

- 75% Thomas Fawcett Low Color Maris Otter
- 20% Bestmalz Heidelberg Malt
- 5% Great Western Low Color Wheat

### Mash

- Single infusion mash at 152°F for 60 minutes
- Mash out at 168°F



## Hop and Kettle Additions

Varietal	AA%	Volume (lbs)	Volume (oz)	# per Barrel	Time	Utilatizon	Expected IBU
Willamette	5.00%	5.5	88	0.275	60 Minutes	0.252	13.40
East Kent Goldings	4.50%	6	96	0.3	10 Minutes	0.091	4.75
East Kent Goldings	4.50%	7	112	0.35	5 Minutes	0.05	3.04
East Kent Goldings	4.50%	11	176	0.55	Dry Hop	0	0

## Yeast

- Lallemand House Ales

## Conditioning

- Ferment at 70 F
- Primary fermentation 5 to 8 days
- Cold crash 7 days
- Carbonate to 2.35 – 2.48 volumes CO<sub>2</sub>

This mash profile balances fermentability with light body, appropriate for a sessionable summer ale. Traditional English hop character featuring earthy, floral, and light citrus notes.

Moderate bitterness keeps the beer refreshing without overwhelming the malt character.

Talk with your CMG [sales representative](#) to plan your first Low-Color pilot and select the right ingredient set for your system. Start the conversation early to secure consistent low-SRM malt and align your process before scaling the recipe.