

**xBmt-20200803 Impact Of Wheat Malt On American IPA - 6.4%**

**American IPA**

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Type: All Grain

IBU : 74 (Tinseth)  
BU/GU : 1.18  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047  
Original Gravity : 1.063  
Final Gravity : 1.014

**Fermentables (1.58 kg)**

1.24 kg - Pale Malt (2 Row) US 3.9 EBC (78.5%)  
310 g - Wheat Malt, Ger 3.9 EBC (19.6%)  
30 g - Corn Sugar (Dextrose) 0 EBC (1.9%)

**Hops (57.9 g)**

45 min - 4.4 g - Centennial - 6% (11 IBU)  
20 min - 6.1 g - Amarillo - 8.3% (13 IBU)  
20 min - 6.1 g - Simcoe - 13.3% (21 IBU)  
10 min - 9.4 g - Amarillo - 8.3% (12 IBU)  
10 min - 9.4 g - Simcoe - 13.3% (19 IBU)

**Dry Hops**

2 days - 7.5 g - Amarillo - 8.3%  
2 days - 7.5 g - Centennial - 6%  
2 days - 7.5 g - Simcoe - 13.3%

**Miscellaneous**

Mash - 0.45 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.12 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.19 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.98 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

**Yeast**

0.5 pkg - Imperial Yeast Independence A15

**01 Brouwpunt 5L (60min) (rev 4)**

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 4.65 L  
Sparge Water : 4.72 L  
Boil Time : 60 min  
Total Water : 9.37 L



8 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**

Single Infusion BrewZilla  
69.7 °C - Strike Temp  
63.9 °C - 60 min - Mash In

**Fermentation Profile**

Imported  
16.7 °C - 10 days - Primary  
19.4 °C - 10 days - Secondary  
21.1 °C - 7 days - Conditioning

**Water Profile**

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 35 Mg 4 Na 8 Cl 23 SO 70 HCO 17

SO/Cl ratio: 3.1  
Mash pH: 5.4  
Sparge pH: 6

**Measurements**

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

**Recipe Notes**

Water Profile: Ca 35 | Mg 4 | Na 8 | SO4 73 | Cl 23  
<https://brulosophy.com/2020/08/03/impact-of-wheat-malt-on-american-ipa-exbeeriment-results/>