

Orange Wheat IPA - 5.1%

American Wheat Beer  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 27 (Tinseth)  
BU/GU : 0.56  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
Original Gravity : 1.046  
Total Gravity : 1.048  
Final Gravity : 1.009

Fermentables (1.15 kg)  
400 g - Golden Promise Pale Ale Malt 5 EBC (3...  
^ The Malt Miller (UK) MAL-00-034  
300 g - Oak Smoked Wheat Malt 7 EBC (26.1%)  
^ The Malt Miller (UK) MAL-00-013  
300 g - Wheat Malt Light 4 EBC (26.1%)  
^ The Malt Miller (UK) MAL-00-005  
150 g - 10 min - Boil - Marmalade 6 EBC (13%)  
^ Asda (UK)  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

Hops (15.8 g)  
10 min - 3.4 g - Amarillo (T90) - 8.4% (7 IBU)  
^ The Malt Miller (UK) HOP-05-007  
10 min - 1.5 g - Mandarina Bavaria (T90) - 8....  
^ The Malt Miller (UK) HOP-06-007  
10 min - 1.4 g - Sabro (T90) - 14.8% (5 IBU)  
^ The Malt Miller (UK) HOP-05-024

Hop Stand  
15 min hopstand @ 90.2 °C  
15 min 90.2 °C - 4.2 g - Amarillo (T90) - 8.4...  
^ The Malt Miller (UK) HOP-05-007  
15 min 90.2 °C - 3 g - Sabro (T90) - 14.8% (5...  
^ The Malt Miller (UK) HOP-05-024  
15 min 90.2 °C - 2.3 g - Mandarina Bavaria (T...  
^ The Malt Miller (UK) HOP-06-007

Miscellaneous  
Mash - 0.18 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.4 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.17 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.43 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.27 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.2 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 3 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 5.84 l - NL Spa Reine Flat Mineral W...  
^ AH (NL)

01 Brouwpunt 5L (60min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3 L  
Sparge Water : 5.84 L  
Boil Time : 60 min  
Total Water : 8.84 L



Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
03 Shortened High fermentability and Mash out...  
73.3 °C - Strike Temp  
67 °C - 30 min - High fermentability  
72 °C - 20 min - Mash out

Fermentation Profile  
01 Ale + DR + Conditioning  
16 °C - 10 days - Primary  
20 °C - 4 days - Diacetyl rest  
16 °C - 45 days - Conditioning

Water Profile  
NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
Ca 110 Mg 18 Na 16 Cl 50 SO 273 HCO 31

SO/Cl ratio: 5.5  
Mash pH: 5.41  
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: