

08 Orange Wheat IPA - 5.4%

American Wheat Beer

Author: Brewfather

Type: All Grain

IBU : 67 (Tinseth)
Color : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
Post-Boil Gravity: 1.049
Original Gravity : 1.052
Final Gravity : 1.011

Fermentables (1.18 kg)

410 g - Pearl Pale Ale 6 EBC (34.9%)
295 g - Oak Smoked Wheat 5 EBC (25.1%)
295 g - Wheat Malt Pale 3.9 EBC (25.1%)
146 g - Marmalade 6 EBC (12.4%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (21.4 g)

45 min - 3.4 g - Amarillo - 9.2% (17 IBU)
45 min - 1.6 g - Mandarina Bavaria - 7.5% (7...
45 min - 1.2 g - Sabro - 17% (11 IBU)
20 min - 3.2 g - Amarillo - 6.9% (9 IBU)
20 min - 1.8 g - Mandarina Bavaria - 7.5% (6...

Hop Stand

20 min hopstand @ 90.2 °C
20 min 90.2 °C - 5 g - Amarillo - 6.7% (6 IBU)
20 min 90.2 °C - 2.6 g - Mandarina Bavaria - ...
20 min 90.2 °C - 2.6 g - Sabro - 17% (8 IBU)

Miscellaneous

Mash - 0.465 g - Calcium Chloride (CaCl2)
Mash - 0.217 g - Calcium Chloride (CaCl2)
Mash - 0.409 g - Epsom Salt (MgSO4)
Mash - 0.789 g - Gypsum (CaSO4)
Mash - 2.609 ml - Lactic Acid
Sparge - 0.252 g - Calcium Chloride (CaCl2)
Sparge - 0.111 g - Calcium Chloride (CaCl2)
Sparge - 0.222 g - Epsom Salt (MgSO4)
Sparge - 0.428 g - Gypsum (CaSO4)
Sparge - 0.413 ml - Lactic Acid

Yeast

0.2 pkg - Lallemmand/Danstar American East Coa...

01 Brouwpunt 5L (60min)

Batch Size : 5 L
Boil Size : 6.61 L
Post-Boil V.: 5.31 L

Mash Water : 3.1 L
Sparge Water: 4.47 L
Boil Time : 60 min
Total Water : 7.57 L

Brewhouse Efficiency: 70%
Mash Efficiency : 71.4%

Mash Profile

Voorkeur Jacques
67 °C - 30 min - Temperature
72 °C - 20 min - Temperature

Fermentation Profile

Bovengist
20 °C - 4 days - Primary
21 °C - 9 days - Secondary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Ho...
Ca 502 Mg 69 Na 67 Cl 333 SO 933

SO/Cl ratio: 2.8
Mash pH : 5.33

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Scaled down from 28 L to 5 L Batch Volume.
Grain and hop bill needs tweaking to match the style.
Dropped the 45 grams Caramunich II.
Water agents corrected for local water profile.



9 EBC