

## 08 Orange Wheat IPA - 5.1%

### American Wheat Beer

Author: My Plonk Beer

Type: All Grain

IBU : 32 (Tinseth)  
Color : 9 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.026  
Post-Boil Gravity: 1.045  
Original Gravity : 1.048  
Final Gravity : 1.009

### Fermentables (1.18 kg)

400 g - Golden Promise Pale Ale Malt 5 EBC (3...  
300 g - Oak Smoked Wheat Malt 7 EBC (25.4%)  
300 g - Wheat Malt Light 4 EBC (25.4%)  
150 g - 10 min - Boil - Marmalade 6 EBC (12.7%)  
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

### Hops (15.8 g)

10 min - 3.4 g - Amarillo (T90) - 8.4% (8 IBU)  
10 min - 1.5 g - Mandarina Bavaria (T90) - 8...  
10 min - 1.4 g - Sabro (T90) - 14.8% (6 IBU)

### Hop Stand

15 min hopstand @ 90.2 °C  
15 min 90.2 °C - 4.2 g - Amarillo (T90) - 8.4...  
15 min 90.2 °C - 3 g - Sabro (T90) - 14.8% (6...  
15 min 90.2 °C - 2.3 g - Mandarina Bavaria (T...

### Miscellaneous

Mash - 0.22 g - Baking Soda (NaHCO3)  
Mash - 1.53 ml - Calcium Chloride (CaCl2) 33...  
Mash - 0.22 g - Canning Salt (NaCl)  
Mash - 1.66 g - Epsom Salt (MgSO4)  
Mash - 1 ml - Lactic Acid 80% 80%  
60 min - Boil - 0.15 g - Lipohop K  
10 min - Boil - 0.05 g - Servomyces  
10 min - Boil - 1 items - Wort Chiller  
Bottling - 15 items - Steinie bottle 33 cl (s...

### Yeast

0.5 pkg - Lallemmand (LalBrew) New England

### 01 Brouwput 5L (60min) (rev 2)

Batch Size : 5.6 L  
Boil Size : 9.16 L  
Post-Boil V.: 5.96 L

Mash Water : 3 L  
Sparge Water: 4 L  
Boil Time : 60 min  
Top-Up Water: 3.24 L  
Total Water : 10.24 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency : 73.3%



9 EBC

### 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

Ale  
20 °C - 8 days - Primary  
20 °C - 30 days - Conditioning

### Water Profile

Distilled Water (Hoppy)  
Ca 18 Mg 16 Na 14 Cl 45 SO 63  
SO/Cl ratio: 1.4  
Mash pH : 5.46

### 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

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).