

## 34 Orange Wheat IPA - 5.1%

American Wheat Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 30 (Tinseth)  
 Colour : 9 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.031  
 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 (3.4%)  
 300 g - Oak Smoked Wheat Malt 7 EBC (25.4%)  
 300 g - Wheat Malt Light 4 EBC (25.4%)  
 150 g - Marmalade 6 EBC (12.7%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC (1.8%)

Hops (15.8 g)

10 min - 3.4 g - Amarillo (T90) - 8.4% (8 IBU)  
 10 min - 1.5 g - Mandarina Bavaria (T90) - 8.4% (6 IBU)  
 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% (6 IBU)  
 15 min 90.2 °C - 3 g - Sabro (T90) - 14.8% (6 IBU)  
 15 min 90.2 °C - 2.3 g - Mandarina Bavaria (T90) - 8.4% (6 IBU)

Miscellaneous

Mash - 3 items - pH paper strips 5.2 - 6.8  
 Mash - 0.81 g - Epsom Salt (MgSO<sub>4</sub>)  
 Mash - 1.6 ml - Lactic Acid 80% 80%  
 60 min - Boil - 0.15 g - Lipohop K  
 10 min - Boil - 0.05 g - Servomyces  
 10 min - Boil - 1 item - Wort Chiller  
 Bottling - 15 items - 33 cl Steinie bottle (s...)

Yeast

0.5 pkg - Lallemend (LalBrew) New England

01 Brouwput 5L (60min) (rev 3)

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

Mash Water : 3 L  
 Sparge Water : 4 L

Boil Time : 60 min  
 Top-Up Water : 1.84 L  
 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

Ale  
 20 °C - 10 days - Primary  
 20 °C - 30 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Ho...)  
 Ca 41 Mg 18 Na 67 Cl 71 SO 80

SO/Cl ratio: 1.1

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/>).