

# Tangerine American wheat IPA Brasserie Lodzermensch

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **88.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **42.8 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **42.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **62.8 liter(s)** of **76C** water or to achieve **88.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 7.7 kg (44.9%) | 82 %  | 4   |
| Grain | Viking Wheat Malt          | 7 kg (40.8%)   | 83 %  | 5   |
| Grain | Viking Munich Malt         | 1.4 kg (8.2%)  | 78 %  | 18  |
| Grain | Carapils 3-5 EBC Weyermann | 1.04 kg (6.1%) | 75 %  | 7   |

## Hops

| Use for | Name                 | Amount | Time      | Alpha acid |
|---------|----------------------|--------|-----------|------------|
| Boil    | Hallertau mittelfruh | 87.5 g | 60 min    | 3.6 %      |
| Boil    | Cascade              | 87.5 g | 5 min     | 6 %        |
| Dry Hop | Chinook              | 35 g   | 18 day(s) | 13 %       |
| Dry Hop | Cascade              | 52.5 g | 18 day(s) | 6 %        |

## Yeasts

| Name         | Type  | Form | Amount  | Laboratory |
|--------------|-------|------|---------|------------|
| Safale US-05 | Wheat | Dry  | 40.24 g | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                   |       |           |           |
|--------|-------------------|-------|-----------|-----------|
| Flavor | Skórka pomarańczy | 350 g | Boil      | 0 min     |
| Flavor | Skórka pomarańczy | 245 g | Secondary | 18 day(s) |