

# Ahhhroma IPA WLP644

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield  | EBC |
|-------|---|----------------|--------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4 kg (72.1%)   | 80 %   | 2   |
| Grain | Viking Pilsner malt                       | 0.5 kg (9%)    | 82 %   | 4   |
| Grain | Płatki owsiane                            | 0.8 kg (14.4%) | 60 %   | 3   |
| Sugar | Milk Sugar (Lactose)                      | 0.25 kg (4.5%) | 76.1 % | 0   |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Magnum MX | 40 g   | 45 min   | 10.6 %     |
| Dry Hop | Ahhhroma  | 150 g  | 3 day(s) | 16.7 %     |
| Dry Hop | Nectaron  | 50 g   | 2 day(s) | 9.9 %      |
| Dry Hop | Riwaka TB | 50 g   | 2 day(s) | 8.5 %      |

## Yeasts

| Name   | Type | Form   | Amount | Laboratory |
|--|------|--------|--------|------------|
| WLP644 -<br>Saccharomyces<br>brux-like Trois | Ale  | Liquid | 100 ml | White Labs |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda RO:kran 2:1  
Zacieranie: 18L kwas mlekowy 2 ml, gips 1.5 gr  
Wysładzanie: 8,5 L kwas mlekowy 2.5 ml  
*Feb 17, 2023, 2:51 PM*