

# 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® 2,5-4,5 EBC 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 - Saccharomyces 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  
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