

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