

Wheat Thing v2



Category: 21 - IPA
Subcategory: A - American IPA

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Kettle Volume: 6.48 gal @ 212 °F (1.058) Efficiency: 62%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 0.75 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.065)

Ingredients:

9 lb (50.7%) Premium 2-Row Malt; Great Western - added during mash
6 lb (33.8%) Red Wheat Malt; Briess - added during mash
1 lb (5.6%) Oats Flaked - added during mash
1 lb (5.6%) Rye Malt - added during mash
.75 lb (4.2%) Rice Hulls - added during mash
.75 oz (13.0%) Bravo (15.5%) - added during boil, boiled 60 m
1 oz (17.4%) Motueka (7.0%) - added during boil, boiled 5 m
.5 tsp Wyeast Nutrient - added during boil, boiled 5 m
.5 tsp Irish Moss - added during boil, boiled 5 m
2 oz (34.8%) Motueka (7.0%) - added after boil, steeped 5 m
2 oz (34.8%) Motueka (7.0%) - added dry to primary fermenter
1 ea Omega Yeast Labs OYL-200 Tropical IPA

Style:

| Recipe | Guideline | |
|-------------------------|---------------|--|
| Original Gravity: 1.065 | 1.056 - 1.070 | |
| Terminal Gravity: 1.016 | 1.008 - 1.014 | |
| Color: 7.04 SRM | 6.0 - 14.0 | |
| Alcohol: 6.46% | 5.5% - 7.5% | |
| Bitterness: 55.4 | 40.0 - 70.0 | |

Analysis:

Efficiency: 62%
Kettle Gravity: 1.058
Original Gravity: 1.065

| Apparent | Real | Weight | Calories |
|-------------------------|-----------|------------------|--------------------|
| Attenuation: 75.0% | 59.8% | Alcohol: 18.21 g | 125.67 kcal |
| Terminal Extract: 1.016 | 1.025 | Carbs: 22.81 g | 86.69 kcal |
| | | Protein: 1.6 g | 6.39 kcal |
| % Alcohol: 6.46% ABV | 5.05% ABW | | Total: 218.74 kcal |