

Whitewater IPA

an All Grain American IPA by Whittigo

Ingredients

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OG	1.055	<input type="text"/>
FG	1.013	<input type="text"/>
IBU	69	<input type="text"/>
SRM	6	<input type="text"/>
ABV	5.5%	<input type="text"/>
Balance	1.26	<input type="text"/>

Recipe does not conform to the American IPA style.

Fermentables

Amount	Fermentable	Use
9.0 lb	Pale Ale Malt	Mash
2.0 lb	Caramel/Crystal 10L (US)	Mash

Hops

Amount	Hop	Time
0.25 oz	Topaz	45 min
0.25 oz	Cascade (US)	30 min
0.25 oz	Chinook (US)	30 min
0.5 oz	Chinook (US)	15 min
0.5 oz	Topaz	15 min
0.5 oz	Simcoe (US)	15 min
0.25 oz	Cascade (US)	15 min
1.0 oz	Chinook (US)	5 min
1.0 oz	Cascade (US)	1 min
1.0 oz	Simcoe (US)	10 days
1.0 oz	Citra (US)	10 days

Yeasts

Name	Lab/Product
California Ale Yeast	White Labs WLP001

Stats

Batch & Boil

Batch Size	Boil Time
5.0 gal	60 min

Mash

Efficiency
70.0%

Fermentation

Primary	Secondary
7 days	10 days

Misc.

IBU Formula
Tinseth

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