

American Wheat IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **62**
- SRM **10.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|------------------|-------|------|
| Grain | Strzegom pszeniczny | 3.125 kg (51.7%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2.875 kg (47.5%) | 80 % | 4 |
| Grain | Strzegom pszenica prażona | 0.05 kg (0.8%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Zythos | 7 g | 50 min | 11 % |
| Boil | Mosaic | 50 g | 50 min | 10 % |
| Boil | Centennial | 25 g | 10 min | 10.5 % |
| Aroma (end of boil) | Centennial | 25 g | 0 min | 10.5 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |