

# 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