

# AWIPA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascadel	50 g	60 min	6 %
Aroma (end of boil)	Cascade	50 g	60 min	5.8 %
Dry Hop	Cascade	50 g	3 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	350 ml	Mangrove Jack's