

# APKA\_WLP008

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **70C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (43%)	80 %	5
Grain	Pszeniczny	1 kg (21.5%)	85 %	4
Grain	Płatki pszeniczne	0.75 kg (16.1%)	85 %	3
Grain	Biscuit Malt	0.5 kg (10.8%)	79 %	45
Grain	Płatki jęczmienne	0.4 kg (8.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	25 min	6 %
Whirlpool	Cascade	70 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Liquid	1 ml	White Labs
Starter 1l 24 h				

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	mech irlandzki	10 g	Boil	10 min
Water Agent	kwas fosforowy	4 g	Mash	60 min
4 g na 20 l zeszło do 5,5 ph				
Water Agent	Kwas fosforowy	2 g	Mash	20 min
2g na 10 l do wyśładzania				