

Ipa wlp067

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **35**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **40.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **35 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **35 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **40.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 8.85 kg (88.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.9 kg (9%) | 79 % | 16 |
| Grain | płatki jęczmienne | 0.25 kg (2.5%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnum | 20 g | 45 min | 13.5 % |
| Aroma (end of boil) | Mosaic | 50 g | 25 min | 10 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 50 ml | White Labs |