

## APA wlp 067

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 4 kg (67.8%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne | 1.4 kg (23.7%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.5 kg (8.5%)  | 85 %  | 3   |

### Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Whirlpool | Nelson Sauvín | 100 g  | 30 min | 11 %       |

### Yeasts

| Name    | Type | Form   | Amount | Laboratory |
|---------|------|--------|--------|------------|
| wlp0,67 | Ale  | Liquid | 700 ml | wlp        |