

# WILD APA i NEIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pilznieński	1 kg (16.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	10 min	13.2 %
Whirlpool	Mosaic	50 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Slant	100 ml	---
Hazy daze	Ale	Slant	100 ml	---
Lochristii	Ale	Slant	100 ml	---