

## 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