

## #40 NZ/PL APA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **65 C**, Time **25 min**
- Temp **73 C**, Time **25 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **25 min** at **65C**
- Keep mash **25 min** at **73C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.7 kg (100%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	43 g	60 min	11.5 %
Whirlpool	Amora Preta	40 g	1 min	7 %
Whirlpool	Książęcy	50 g	1 min	7 %
Whirlpool	EXP 03/20	74 g	1 min	7 %
Dry Hop	Nelson Sauvín	150 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	1200 ml	Wyeast Labs