

## APA / Cold IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **3 %**
- Size with trub loss **63.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **72.5 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **54 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **36.5 liter(s)** of **76C** water or to achieve **72.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Castle Malting	13 kg (72.2%)	82 %	3.5
Grain	Płatki ryżowe	3 kg (16.7%)	60 %	2
Grain	Strzegom Pszeniczny	2 kg (11.1%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	70 g	60 min	14.4 %