

# Cold IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (62.5%)	80.5 %	4
Grain	Pilzneński	1.5 kg (18.8%)	81 %	4
Grain	Rye, Flaked	1.5 kg (18.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	20 g	60 min	15.6 %
Boil	Vic Secret	10 g	15 min	15.6 %
Boil	Strata	25 g	10 min	15.1 %
Boil	Vic Secret	10 g	5 min	15.6 %
Boil	Citra	20 g	5 min	12.9 %
Whirlpool	Vic Secret	10 g	0 min	15.6 %
Whirlpool	Citra	30 g	0 min	12.9 %
Whirlpool	Strata	25 g	0 min	15.1 %
Dry Hop	Mosaic	50 g	3 day(s)	12.3 %
Dry Hop	Vic Secret	50 g	3 day(s)	15.6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M54 Californian Lager	Lager	Dry	11.5 g	Mangrove Jack's

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirlfloc	2 g	Boil	10 min
Water Agent	Gips piwowarski	5 g	Mash	---