

Cold IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **4.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31.4 liter(s)**

Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 6.4 kg (87.7%) | 82 % | 4 |
| Grain | Platki owsiane | 0.5 kg (6.8%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.4 kg (5.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.7 % |
| Aroma (end of boil) | Mosaic | 75 g | 0 min | 12.3 % |
| Aroma (end of boil) | Enigma (AUS) | 50 g | 0 min | 16.3 % |
| Dry Hop | Enigma (AUS) | 50 g | 3 day(s) | 16.3 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 34.5 g | Fermentis |