

cold ipa #2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 3.7 kg (82.2%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.8 kg (17.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 13.6 % |
| Boil | Amarillo | 10 g | 15 min | 10.1 % |
| Boil | Talus | 10 g | 15 min | 7.4 % |
| Boil | Citra | 10 g | 15 min | 13.6 % |
| Boil | Amarillo | 10 g | 5 min | 10.1 % |
| Boil | Talus | 10 g | 5 min | 7.4 % |
| Boil | Citra | 10 g | 5 min | 13.6 % |
| Whirlpool | Amarillo | 15 g | 0 min | 10.1 % |
| Whirlpool | Talus | 15 g | 0 min | 7.4 % |
| Whirlpool | Citra | 15 g | 0 min | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-------|--------|-----------|
| Saflager W 34/70 | Lager | Slant | 100 ml | Fermentis |
|------------------|-------|-------|--------|-----------|

Notes

- Whirlpool 85stopni 30minut
Apr 12, 2023, 10:22 AM