

Cold IPA 2025

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (88.2%)	82 %	4
Grain	Rice, Flaked	0.8 kg (11.8%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	45 min	10.5 %
Boil	Magnat	15 g	45 min	11.2 %
Boil	Centennial	20 g	30 min	10.5 %
Dry Hop	Citra	100 g	3 day(s)	15.3 %
Dry Hop	HBC586	100 g	3 day(s)	12.8 %
Dry Hop	Nectaron cryo	50 g	3 day(s)	26.2 %
Dry Hop	Motueka	50 g	3 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

Notes

- Woda RO:kran 1:1 33L

kwas mlekowy 3ml, gips 2gr
May 16, 2025, 3:41 PM