

## Cold IPA #23

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **57**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **1 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (76.2%)	81 %	4
Grain	Rice, Flaked	1.5 kg (14.3%)	70 %	2
Grain	Weyermann - Carapils	0.5 kg (4.8%)	78 %	4
Grain	Oats, Flaked	0.5 kg (4.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	100 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	50 g	5 min	13.2 %
Dry Hop	Azacca	100 g	3 day(s)	14 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w 34/70	Lager	Slant	500 ml	safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	1 min
Fining	whirlflock	0.5 g	Boil	10 min