

# COLD IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **37.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (73%)	81 %	4
Grain	Płatki RYŻOWE	1.5 kg (21.9%)	60 %	3
Grain	Weyermann - Carapils	0.35 kg (5.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	42 g	60 min	11 %
Boil	EXP 02/20	50 g	15 min	9.3 %
Dry Hop	Nelson Sauvin	100 g	3 day(s)	11 %
Dry Hop	RIWAKA	100 g	3 day(s)	3.3 %