

# Cold IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **67**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (64.3%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Chit Malt	0.5 kg (7.1%)	50 %	2
Grain	Słód owsiany Fawcett	0.5 kg (7.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	20 g	40 min	12.5 %
Whirlpool	Centennial	45 g	60 min	10.5 %
Whirlpool	Amarillo	50 g	60 min	10 %
Dry Hop	Mosaic	40 g	5 day(s)	11.8 %
Dry Hop	Cascade PL	100 g	5 day(s)	5.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Slant	300 ml	Fermentis