

Cold IPA Amarillo Simcoe Talus

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **47**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

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

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (87.7%) | 80 % | 3 |
| Grain | Rice, Flaked | 0.4 kg (7%) | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.3 kg (5.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Simcoe CP | 30 g | 60 min | 12.8 % |
| Aroma (end of boil) | Simcoe CP | 20 g | 5 min | 12.8 % |
| Dry Hop | talus MX | 100 g | 3 day(s) | 7.4 % |
| Dry Hop | Amarillo MX | 100 g | 3 day(s) | 7.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|-------|-------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Slant | 150 ml | White Labs |

Notes

- Woda RO:kran 1:1

Zacieranie: 22L 2 ml kwas mlekowy, 2gr gips

Wysładzanie: 8L kwas mlekowy 2.5 ml

Jul 15, 2023, 8:43 AM