

Cold IPA - Mosaic/Citra/Amarillo

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- 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 **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	5.5 kg (73.3%)	80 %	4
Grain	Rice, Flaked	1.5 kg (20%)	70 %	2
Grain	Płatki owsiane	0.4 kg (5.3%)	60 %	3
Adjunct	Rice Hulls	0.1 kg (1.3%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Whirlpool	Mosaic	20 g	30 min	10 %
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Amarillo	10 g	30 min	9.5 %
Dry Hop	Mosaic	80 g	3 day(s)	10 %
Dry Hop	Citra	80 g	3 day(s)	12 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	11 g	Danstar

Saflager W 34/70	Lager	Dry	11 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1 g	Mash	60 min
Water Agent	Gips piwowarski	1 g	Boil	60 min
Fining	Mech irlandzki	5 g	Boil	10 min
Other	witamina c	4 g	Bottling	---

Notes

- Woda kranowa 1:1 destylowana + przeliczyć ile gipsu
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