

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 |
|------------------|-------|-----|------|-----------|

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
Jan 7, 2023, 9:44 PM