

## Cold IPA - przykładowa receptura

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.8 kg (77.4%)	81 %	4
Grain	Rice, Flaked	1 kg (16.1%)	70 %	2
Sugar	Sugar, Table (Sucrose)	0.4 kg (6.5%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Ekuanot	10 g	60 min	14 %
Boil	Ekuanot	20 g	60 min	14 %
Aroma (end of boil)	Amarillo	30 g	1 min	9.5 %
Aroma (end of boil)	Azacca	25 g	1 min	14 %
Whirlpool	Ekuanot	35 g	10 min	14 %
Whirlpool	Azacca	25 g	10 min	14 %
Dry Hop	Amarillo	20 g	15 day(s)	9.5 %
Dry Hop	Ekuanot	35 g	15 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	34.5 g	Fermentis