

## cold polish ipa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **4**

### 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 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **70C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (70.4%)	82 %	4
Grain	Weyermann - Carapils	0.35 kg (4.9%)	78 %	4
Grain	Rice, Flaked	1.75 kg (24.6%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	exp 2/20	50 g	60 min	11.2 %
Boil	exp 2/20	40 g	5 min	11.2 %
Aroma (end of boil)	amora preta	60 g	1 min	7.3 %
Whirlpool	exp 2/20	50 g	1 min	11.2 %
Whirlpool	amora preta	50 g	1 min	7.3 %
Whirlpool	izabella	50 g	1 min	6.8 %
Dry Hop	exp 2/20	50 g	1 day(s)	11.2 %
Dry Hop	amora preta	50 g	1 day(s)	7.3 %
Dry Hop	izabella	50 g	1 day(s)	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	480 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	5 min