

## Double cold ipa

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **43**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	6 kg (80%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (6.7%)	78.3 %	2
Grain	Rice, Flaked	0.5 kg (6.7%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	60 g	20 min	10 %
Aroma (end of boil)	Talus	20 g	10 min	9 %
Whirlpool	Mosaic	20 g	30 min	10 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %
Dry Hop	Nelson Sauvignon	30 g	2 day(s)	11 %