

# Imperial Cold IPA PintaXLidl

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **59**
- SRM **4.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Extra Pale Ale	4.7 kg (58%)	82 %	3
Grain	Viking Pilsner malt	2.5 kg (30.9%)	82 %	4
Grain	Rice, Flaked	0.5 kg (6.2%)	70 %	2
Grain	Viking - Carabody	0.4 kg (4.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	50 g	60 min	10.8 %
Boil	Azacca	30 g	15 min	10.8 %
Aroma (end of boil)	Azacca	20 g	5 min	10.8 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Mosaic	100 g	3 day(s)	12 %
Dry Hop	Simcoe	50 g	3 day(s)	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Liquid	150 ml	Wyeast Labs

## Notes

- Woda RO:Kran 35L  
3ml kwas mlekowy, 3gr gips  
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