

# MPPD Cold Imperial IPA v.2

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **61**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.3 kg (88.3%)	81 %	2
Grain	Rice, Flaked	0.5 kg (8.3%)	70 %	2
Grain	Weyermann - Carapils	0.2 kg (3.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe CP	30 g	60 min	14.4 %
Boil	Simcoe CP	20 g	20 min	14.4 %
Dry Hop	Citra CP	100 g	3 day(s)	12 %
Dry Hop	Mosaic CP	75 g	3 day(s)	12.2 %
Dry Hop	Simcoe CP	60 g	3 day(s)	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	200 g	Fermentis

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda RO:kran 1:1  
zacieranie 22.5L -> 2 ml kwas mlekowy, 2 gr gips  
wystadzanie 7L -> 2 ml kwas mlekowy  
*Mar 25, 2024, 4:57 PM*