

Summer Cold IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **3**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	4 kg (70.2%)	80.5 %	2
Grain	Rice, Flaked	1.5 kg (26.3%)	70 %	2
Sugar	Candi Sugar, Clear	0.2 kg (3.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	25 min	12.3 %
Boil	Nectaron	50 g	10 min	10.5 %
Aroma (end of boil)	Cascade	50 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Płynne	Lager	Liquid	100 ml	---

Notes

- Mech irlandzki lub whirflock na 5 min przed końcem gotowania.

Fermentacja od
9 st.
9 st.

10 st.
10 st
11 st.
11 st.
12. st.
12 st.
13 st
14
15
15
15

Przerwa discetyłowa do 18
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