

# Cold IPA 2024

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.6 kg (93.3%)	82 %	4
Grain	Weyermann - Carapils	0.4 kg (6.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	6 g	60 min	65 %
Boil	Simcoe CP	15 g	30 min	14.4 %
Dry Hop	Citra TB	100 g	3 day(s)	12 %
Dry Hop	Mosaic TB	100 g	3 day(s)	12 %
Dry Hop	Simcoe TB	50 g	3 day(s)	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W34/70	Lager	Slant	500 ml	---

## Notes

- Woda RO:kran 1:1

Zacieranie 23L -> 2 ml kwas mlekowy, 2gr gips  
Wystadzenie 9,5L -> 2ml kwas mlekowy

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

*Apr 30, 2024, 5:01 PM*