

# ColdIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Sugar	Cukier	0.5 kg (7.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	40 g	60 min	10 %
Boil	Centennial	15 g	10 min	10.5 %
Boil	Mosaic	15 g	10 min	10 %
Whirlpool	Centennial	35 g	30 min	10.5 %
Whirlpool	Mosaic	35 g	30 min	10 %
Dry Hop	Cascade	50 g	4 day(s)	6 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Chinook	50 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	500 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min