

#74 cold IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **84 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **72 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **60.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	12 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	33 g	50 min	15.5 %
Boil	Ekuanot	13 g	25 min	14 %
Boil	Nelson Sauvignon	30 g	25 min	11 %
Boil	Citra	67 g	0 min	12 %
Boil	Simcoe	25 g	0 min	13.2 %
Boil	Amarillo	50 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Liquid	1500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Wirflock	2 g	Boil	10 min

Notes

- 17.02.2022 warzenie
Blg 15
Feb 19, 2023, 2:16 PM
- Przy takiej ilości chmieli oraz tabletek wirflock, hopspider się zapycha.
Feb 23, 2023, 10:30 AM