Cold IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg *(84.9%)*	82 %	4
Grain	Weyermann - Carapils	0.3 kg *(5.7%)*	78 %	4
Grain	Rice, Flaked	0.4 kg *(7.5%)*	70 %	2
Grain	Chit Malt	0.1 kg *(1.9%)*	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	16.5 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Whirlpool	Simcoe	40 g	5 min	13.2 %
Dry Hop	talus	50 g	3 day(s)	12 %
Dry Hop	Nelson Sauvin	100 g	3 day(s)	11 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Slant	200 ml	White Labs

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Notes

- Woda do zacierania saguaro z Lidla, 5 g gipsu i 3 ml kwasu mlekowego.
  Wysładzanie 12.2 l kranówka + 0,9 ml kw mlekowego
  1/2 tabl whirfloc na 10 min gotowania
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