# Cold IPA PintaXLidl

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **4.5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Weyermann - Bohemian Pilsner Malt | 5.5 kg *(90.2%)* | 81 % | 4 |
| Grain | Rice, Flaked | 0.4 kg *(6.6%)* | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.2 kg *(3.3%)* | 78 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Simcoe | 30 g | 60 min | 12.9 % |
| Aroma (end of boil) | Simcoe | 30 g | 5 min | 12.9 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 12.9 % |
| Dry Hop | Mosaic MX | 75 g | 2 day(s) | 12.3 % |
| Dry Hop | Simcoe | 40 g | 2 day(s) | 12.9 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| lallemand diamond lager | Lager | Slant | 350 ml | --- |

## Notes

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

- Woda RO:kran 1:1

  Zacieranie 20L - 2 ml kwas mlekowy, 2gr gips
  Wysładzanie 8L - 2.5ml kwas mlekowy
  *Jan 20, 2023, 6:40 PM*