

Cryo Hops IPA v2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (71.4%)	82 %	4
Grain	Słód owsiany Viking Malt	0.5 kg (11.9%)	61 %	5
Grain	Płatki owsiane	0.5 kg (11.9%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.2 kg (4.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	equantot	25 g	15 min	25 %
Dry Hop	citra	25 g	3 day(s)	25 %
Dry Hop	idaho 7	25 g	3 day(s)	25 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	100 ml	Lallemand

Notes

- Woda RO modyfikowana:

Zacieranie 14.5 L:

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

- chlorek wapnia 2.8 gr
- gips 1.4 gr

Wysładzanie 6L

- chlorek wapnia 3.9 gr
- gips 2 gr

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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