APA / Cold IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **46**
- SRM **4.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **2 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **71.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **31.9 liter(s)** of **76C** water or to achieve **71.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	14 kg *(70%)*	82 %	4
Grain	Płatki ryżowe	4 kg *(20%)*	60 %	2
Grain	Strzegom Pszeniczny	1 kg *(5%)*	81 %	6
Grain	Chit Malt	1 kg *(5%)*	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	13 %
Whirlpool	Idaho 7 80C	100 g	60 min	12.7 %
Whirlpool	Idaho 7 70C	100 g	40 min	12 %