

COLD IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.5 kg (82.3%)	81 %	4
Grain	Platki ryżowe	1.2 kg (15.2%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.2 kg (2.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	15.4 %
Boil	Moutere	50 g	5 min	14.5 %
Boil	Rakau (NZ)	25 g	5 min	9.5 %
Whirlpool	Rakau (NZ)	25 g	10 min	9.5 %
Whirlpool	Wai-iti	50 g	10 min	4.1 %
Dry Hop	Nelson Sauvín	50 g	5 day(s)	11 %
Dry Hop	Wai-iti	50 g	5 day(s)	4.1 %
Dry Hop	Moutere	50 g	5 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

Notes

- Woda jak na West Coast Ipe.
Zacieranie: wysładzanie:
7g $\text{CaSO}_4 \times 2\text{H}_2\text{O}$ 3g
2g $\text{CaCl}_2 \times 2\text{H}_2\text{O}$ 1g
0.5g NaCl 0.2g
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