

Cold IPA Flex Simcoe Citra

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **3.3**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	5 kg (89.3%)	80.5 %	2
Grain	BESTMALZ - Best Wheat Malt	0.4 kg (7.1%)	82 %	4
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	7 g	60 min	65 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %
Dry Hop	Citra	100 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile
FM31 Bawarska Dolina	Lager	Liquid	100 ml	Fermentum Mobile

Notes

- Woda RO:kran
zacieranie 24,5L - 2,5 ml kwas mlekowy 2.5 gr gips
wysładzanie 6L - 2 ml kwas mlekowy

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

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