

# Cold IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **4.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.4 kg (87.7%)	82 %	4
Grain	Platki owsiane	0.5 kg (6.8%)	60 %	3
Grain	Weyermann - Carapils	0.4 kg (5.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.7 %
Aroma (end of boil)	Mosaic	75 g	0 min	12.3 %
Aroma (end of boil)	Enigma (AUS)	50 g	0 min	16.3 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	16.3 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	34.5 g	Fermentis