

#203 Double Cold IPA Pinta

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **68**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **39.8 liter(s)**
- Total mash volume **51.1 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **39.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10.23 kg (90%)	80 %	4
Grain	Weyermann - Carapils	0.68 kg (6%)	78 %	4
Grain	Rice, Flaked	0.45 kg (4%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	52.27 g	60 min	16.5 %
Boil	Columbus/Tomahawk/Zeus	61.36 g	5 min	16.5 %
Dry Hop	Mosaic	113.64 g	5 day(s)	10 %
Dry Hop	Talus	113.64 g	5 day(s)	8.2 %
Dry Hop	Sabro Cryo	113.64 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Slant	568.18 ml	White Labs