

# Cold IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (76.9%)	81 %	4
Sugar	Sugar, Table (Sucrose)	0.15 kg (4.6%)	100 %	2
Grain	Rice, Flaked	0.6 kg (18.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	45 min	11.1 %
Whirlpool	Galaxy	30 g	1 min	15 %
Whirlpool	Motueka	30 g	1 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	Łuska ryżowa	100 g	Mash	90 min
Water Agent	Kwas fosforowy	2 g	Mash	15 min
Do wody do wysładzania				
Fining	WhirlflocT	2 g	Boil	15 min

## Notes

- Cukier dodany 15 min przed końcem gotowania.  
*Dec 30, 2022, 6:38 PM*