

# COLD IPA 2023

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- Gravity **14 BLG**
- ABV ---
- IBU **43**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1759.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1290 liter(s)**
- Total mash volume **1720 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1290 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **899.5 liter(s)** of **76C** water or to achieve **1759.5 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 350 kg (81.4%) | 81 %  | 4   |
| Grain | Rice, Flaked | 80 kg (18.6%)  | 70 %  | 2   |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Crystal   | 350 g  | 30 min   | 4.5 %      |
| Boil                | El Dorado | 150 g  | 30 min   | 15 %       |
| Aroma (end of boil) | Sabro     | 500 g  | 40 min   | 15.3 %     |
| Aroma (end of boil) | Ekuanot   | 2000 g | 40 min   | 12.2 %     |
| Dry Hop             | Ekuanot   | 5000 g | 5 day(s) | 14 %       |
| Dry Hop             | Citra     | 5000 g | 5 day(s) | 12 %       |
| Dry Hop             | Sabro     | 3000 g | 5 day(s) | 15 %       |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry  | 1500 g | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |           |      |      |        |
|--------|-----------|------|------|--------|
| Fining | Whirlfloc | 50 g | Boil | 15 min |
|--------|-----------|------|------|--------|