

COLD IPA 2023

- 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
--------	-----------	------	------	--------