

COLD IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (78.8%)	81 %	4
Grain	Rice, Flaked	0.5 kg (15.2%)	70 %	2
Grain	Weyermann - Carapils	0.2 kg (6.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	18 g	60 min	11.3 %
Whirlpool	Nelson Sauvin	25 g	10 min	11.3 %
Whirlpool	Riwaka	25 g	10 min	8.2 %
Whirlpool	Centennial	25 g	10 min	10.5 %
Dry Hop	Nelson Sauvin	20 g	2 day(s)	11.3 %
Dry Hop	Riwaka	25 g	2 day(s)	8.2 %
Dry Hop	Centennial	25 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Diamond	Lager	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.7 g	Boil	15 min

Notes

- WODA: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=9GBXKXX>

Brzeczka przednia: 15 litrów, 13,5 BLG

Chmienie: Whirlpool (hop stand) - bez kręcenia - 90°C - 10 min

Gotowanie:

- brzeczka = 9 litrów

- straty (osady) = 1,5 litra

- Odparowanie = 4,5 litra (30%!!!)

- Ekstrakt: 16,5 BLG

- Rozcieńczenie -> 1 litr wody -> ok 15 BLG -> 10 litrów brzeczki nastawnej

BŁĄD: podgrzewanie bez przykrycia do wrzenia! Za mocny gaz!

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