

# Cold IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **4.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (81.1%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (13.5%)	83 %	5
Grain	Bestmalz Carmel Pils	0.2 kg (5.4%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13.5 %
Boil	Cascade	15 g	15 min	6 %
Aroma (end of boil)	Centennial	15 g	5 min	10.5 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Dry Hop	Simcoe	25 g	3 day(s)	12.7 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Citra	40 g	3 day(s)	13.5 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %
Dry Hop	Cascade	15 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Slant	150 ml	White Labs

## Notes

- Woda Primavera  
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