

COLD IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **37.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (73%) | 81 % | 4 |
| Grain | Płatki RYŻOWE | 1.5 kg (21.9%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.35 kg (5.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | lunga | 42 g | 60 min | 11 % |
| Boil | EXP 02/20 | 50 g | 15 min | 9.3 % |
| Dry Hop | Nelson Sauvín | 100 g | 3 day(s) | 11 % |
| Dry Hop | RIWAKA | 100 g | 3 day(s) | 3.3 % |