

# Cold IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **12 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **38.2 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **38.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.8 kg (84.2%)	82 %	4
Grain	Rye, Flaked	0.9 kg (15.8%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	90 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	3 g	Mash	90 min