

# Cold IPA Fabryka Kraftow

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **89**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt         | 6.5 kg (83.3%) | 82 %  | 4   |
| Grain | Rice, Flaked                | 0.8 kg (10.3%) | 70 %  | 2   |
| Grain | Castlemating - Caramel Pils | 0.5 kg (6.4%)  | 78 %  | 5   |

## Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil      | Simcoe    | 35 g   | 60 min   | 14.4 %     |
| Whirlpool | Citra TB  | 80 g   | 30 min   | 12.1 %     |
| Whirlpool | Mosaic TB | 80 g   | 30 min   | 12.2 %     |
| Dry Hop   | Citra CP  | 70 g   | 3 day(s) | 12.1 %     |
| Dry Hop   | Mosaic CP | 50 g   | 3 day(s) | 12.2 %     |
| Dry Hop   | Simcoe TB | 65 g   | 3 day(s) | 14.4 %     |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |

## Notes

- Woda RO 2:1 Kran  
Zacieranie: 27L 18+9L -> kwas mlekowy 2.5 ml gips 2.5gr  
Wysładzanie 14L 9+5L -> kwas mlekowy 3 ml  
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