

Cold IPA - przykładowa receptura

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.8 kg (77.4%) | 81 % | 4 |
| Grain | Rice, Flaked | 1 kg (16.1%) | 70 % | 2 |
| Sugar | Sugar, Table (Sucrose) | 0.4 kg (6.5%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Mash | Ekuanot | 10 g | 60 min | 14 % |
| Boil | Ekuanot | 20 g | 60 min | 14 % |
| Aroma (end of boil) | Amarillo | 30 g | 1 min | 9.5 % |
| Aroma (end of boil) | Azacca | 25 g | 1 min | 14 % |
| Whirlpool | Ekuanot | 35 g | 10 min | 14 % |
| Whirlpool | Azacca | 25 g | 10 min | 14 % |
| Dry Hop | Amarillo | 20 g | 15 day(s) | 9.5 % |
| Dry Hop | Ekuanot | 35 g | 15 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 34.5 g | Fermentis |