

Cold IPA v.2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 5 kg (84.7%) | 80.5 % | 3 |
| Grain | Rice, Flaked | 0.9 kg (15.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Flex | 4 g | 60 min | 65 % |
| Whirlpool | Simcoe HB | 50 g | 15 min | 11.2 % |
| Dry Hop | Citra | 100 g | 4 day(s) | 13.9 % |
| Dry Hop | Mosaic HB | 75 g | 4 day(s) | 11.6 % |
| Dry Hop | Simcoe HB | 50 g | 4 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| lallemand - novalager | Lager | Dry | 12 g | lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|-------|
| Water Agent | whirlfloc | 1 g | Boil | 5 min |

Notes

- Woda RO:kran 1:1
zacieranie 19.2 L 2ml kwas mlekowy, 2gr gips
wysładzanie 9,5 ml - 2,5 ml kwas mlekowy
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