

# Zimna IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **5.6**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **34.1 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (80.6%)	80 %	8
Grain	Pszeniczny	0.2 kg (3.2%)	85 %	4
Grain	Rice, Flaked	1 kg (16.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Galaxy	25 g	0 min	15 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Galaxy	25 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Złota brama	Lager	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	10 min