

#203 Double Cold IPA Pinta

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **68**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **39.8 liter(s)**
- Total mash volume **51.1 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **39.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 10.23 kg (90%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.68 kg (6%) | 78 % | 4 |
| Grain | Rice, Flaked | 0.45 kg (4%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|----------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 52.27 g | 60 min | 16.5 % |
| Boil | Columbus/Tomahawk/Zeus | 61.36 g | 5 min | 16.5 % |
| Dry Hop | Mosaic | 113.64 g | 5 day(s) | 10 % |
| Dry Hop | Talus | 113.64 g | 5 day(s) | 8.2 % |
| Dry Hop | Sabro Cryo | 113.64 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|-------|-----------|------------|
| WLP830 - German Lager Yeast | Lager | Slant | 568.18 ml | White Labs |