

Cold Imperial Ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **58**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (74.1%)	81 %	5
Grain	Weyermann - Carapils	0.25 kg (3.7%)	78 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (7.4%)	80 %	3
Grain	Rye, Flaked	1 kg (14.8%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	13 %
Boil	Citra	55 g	5 min	12 %
Aroma (end of boil)	Lotus	50 g	0 min	16 %
Dry Hop	CRYO Mosaic	25 g	4 day(s)	21.3 %
Dry Hop	CRYO Simcoe	25 g	4 day(s)	22 %

Yeasts

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