

# COLD IPA 1

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **45**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Płatki ryżowe	1.5 kg (21.4%)	80 %	2
Grain	Weyermann - Carapils	0.5 kg (7.1%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook (USA)	10 g	5 min	12.1 %
Boil	Motueka (NZ)	30 g	5 min	6 %
Boil	Nelson Sauvín (NZ)	30 g	5 min	11.3 %
Boil	Nectarón (NZ)	30 g	5 min	9.9 %
Whirlpool	Motueka (NZ)	30 g	30 min	6 %
Whirlpool	Nelson Sauvín (NZ)	30 g	30 min	11.3 %
Whirlpool	Nectarón (NZ)	30 g	30 min	9.9 %
Dry Hop	Motueka (NZ)	30 g	4 day(s)	6 %
Dry Hop	Nelson Sauvín (NZ)	30 g	4 day(s)	11.3 %
Dry Hop	Nectarón (NZ)	30 g	4 day(s)	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	400 ml	---
FERMENTACJA W 15°C-OD POCZĄTKU DOBICIE DO 10 SAMO DO 15 PSI.				

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Other	pożywka Servomyces Lallemand	0.3 g	Boil	10 min

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-75  
Mg-5  
Na-10  
Cl-75  
S04-150  
HCO3-0  
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