

cold ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 5 kg (64.9%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (26%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.6%) | 75 % | 150 |
| Grain | Rye, Flaked | 0.5 kg (6.5%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Ekuanot | 10 g | 60 min | 14 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |
| Whirlpool | Amarillo | 25 g | 10 min | 9.5 % |
| Boil | Ekuanot | 40 g | 10 min | 14 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| w34/70 gestwa | Lager | Dry | 50 g | --- |