

Cold IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- 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	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (74.1%)	80 %	4
Grain	Rice, Flaked	1.5 kg (22.2%)	70 %	2
Grain	Corn, Flaked	0.25 kg (3.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.2 %
Whirlpool	Nelson Sauvín	50 g	20 min	11 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Nelson Sauvín	150 g	3 day(s)	11 %
Dry Hop	Moutere	100 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	150 ml	Lallemand

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min