

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 |