

COLD IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.6 kg (78.8%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (15.2%) | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.2 kg (6.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 18 g | 60 min | 11.3 % |
| Whirlpool | Nelson Sauvín | 25 g | 10 min | 11.3 % |
| Whirlpool | Riwaka | 25 g | 10 min | 8.2 % |
| Whirlpool | Centennial | 25 g | 10 min | 10.5 % |
| Dry Hop | Nelson Sauvín | 20 g | 2 day(s) | 11.3 % |
| Dry Hop | Riwaka | 25 g | 2 day(s) | 8.2 % |
| Dry Hop | Centennial | 25 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| LalBrew Diamond | Lager | Dry | 22 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 0.7 g | Boil | 15 min |

Notes

- WODA: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=9GBXKXX>

Brzeczka przednia: 15 litrów, 13,5 BLG

Chmielenie: Whirlpool (hop stand) - bez kręcenia - 90°C - 10 min

Gotowanie:

- brzeczka = 9 litrów

- straty (osady) = 1,5 litra

- Odparowanie = 4,5 litra (30%!!!)

- Ekstrakt: 16,5 BLG

- Rozcieńczenie -> 1 litr wody -> ok 15 BLG -> 10 litrów brzeczki nastawnej

BŁĄD: podgrzewanie bez przykrycia do wrzenia! Za mocny gaz!

Jan 5, 2023, 5:58 PM