

# Cold IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **73**
- SRM **4.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 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 (71.4%)	80 %	4
Grain	Rice, Flaked	1.5 kg (21.4%)	70 %	2
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.2 %
Whirlpool	Centennial	50 g	20 min	9.5 %
Whirlpool	Chinook	50 g	20 min	13 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Chinook	50 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand NovaLager	Lager	Slant	150 ml	Lallemand

## Extras

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