

Cold IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.4**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **62 C**, Time **70 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 4.8 kg (77.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.8 kg (12.9%) | 85 % | 4 |
| Grain | Rice, Flaked | 0.6 kg (9.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Zula | 25 g | 65 min | 11 % |
| Whirlpool | Simcoe | 100 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 500 ml | Fermentum Mobile |