

# Cold IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (86.2%)	80 %	4
Grain	Bestmalz Carmel Pils	0.3 kg (5.2%)	75 %	5
Grain	Rice, Flaked	0.5 kg (8.6%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.9 %
Aroma (end of boil)	Simcoe	10 g	10 min	12.9 %
Whirlpool	Simcoe	10 g	1 min	13.2 %
Whirlpool	Mosaic	50 g	1 min	10 %
Dry Hop	Citra	100 g	2 day(s)	12.9 %
Dry Hop	Mosaic	50 g	2 day(s)	12.3 %
Dry Hop	Simcoe	50 g	2 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	300 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	60 min
Other	Sól zakwaszający	125 g	Mash	60 min