

cold ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **37.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **37.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 6.1 kg (73.1%) | 81 % | 4 |
| Grain | płatki ryżowe | 2 kg (24%) | --- % | --- |
| Grain | Weyermann - Carapils | 0.24 kg (2.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|---------|----------|------------|
| Boil | Simcoe | 56.25 g | 60 min | 13.4 % |
| Boil | Simcoe | 43.75 g | 5 min | 13.4 % |
| Boil | Citra | 75 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 125 g | 3 day(s) | 11.6 % |
| Dry Hop | Amarillo | 125 g | 3 day(s) | 9.9 % |
| Dry Hop | Citra | 125 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|---------|------------|
| Saflager W 34/70 | Lager | Dry | 28.75 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |