

# Cold IPA Fabryka Kraftow

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **89**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.5 kg (83.3%)	82 %	4
Grain	Rice, Flaked	0.8 kg (10.3%)	70 %	2
Grain	Castlemating - Caramel Pils	0.5 kg (6.4%)	78 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	14.4 %
Whirlpool	Citra TB	80 g	30 min	12.1 %
Whirlpool	Mosaic TB	80 g	30 min	12.2 %
Dry Hop	Citra CP	70 g	3 day(s)	12.1 %
Dry Hop	Mosaic CP	50 g	3 day(s)	12.2 %
Dry Hop	Simcoe TB	65 g	3 day(s)	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

## Notes

- Woda RO 2:1 Kran  
Zacieranie: 27L 18+9L -> kwas mlekowy 2.5 ml gips 2.5gr  
Wysładzanie 14L 9+5L -> kwas mlekowy 3 ml  
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