

# Cold IPA Flex Simcoe Citra

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Heidelberg                 | 5 kg (89.3%)  | 80.5 % | 2   |
| Grain | BESTMALZ - Best Wheat Malt | 0.4 kg (7.1%) | 82 %   | 4   |
| Grain | Weyermann - Carapils       | 0.2 kg (3.6%) | 78 %   | 4   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Flex   | 7 g    | 60 min   | 65 %       |
| Dry Hop | Simcoe | 100 g  | 5 day(s) | 13.2 %     |
| Dry Hop | Citra  | 100 g  | 5 day(s) | 12 %       |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 100 ml | Fermentum Mobile |
| FM31 Bawarska Dolina   | Lager | Liquid | 100 ml | Fermentum Mobile |

## Notes

- Woda RO:kran  
zacieranie 24,5L - 2,5 ml kwas mlekowy 2.5 gr gips  
wysładzanie 6L - 2 ml kwas mlekowy

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