

Cold IPA (IDAHO 7!)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.2 kg (77.8%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.8 kg (14.8%) | 70 % | 2 |
| Grain | Oats, Flaked | 0.4 kg (7.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnat | 20 g | 15 min | 11.7 % |
| Aroma (end of boil) | Idaho 7 | 50 g | 5 min | 12.7 % |
| Dry Hop | Idaho 7 | 200 g | 3 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------|------|--------|------------|
| Mangrove Jack's M54 California Lager | Lager | Dry | 22 g | MJ |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Fining | whirfloc | 2 g | Boil | 5 min |
| Flavor | Sól kamienna | 7 g | Mash | 70 min |