

# 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