

# Cold IPA PintaXLidl

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **4.5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5.5 kg (90.2%) | 81 %  | 4   |
| Grain | Rice, Flaked                      | 0.4 kg (6.6%)  | 70 %  | 2   |
| Grain | Weyermann - Carapils              | 0.2 kg (3.3%)  | 78 %  | 4   |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Simcoe    | 30 g   | 60 min   | 12.9 %     |
| Aroma (end of boil) | Simcoe    | 30 g   | 5 min    | 12.9 %     |
| Dry Hop             | Citra     | 100 g  | 2 day(s) | 12.9 %     |
| Dry Hop             | Mosaic MX | 75 g   | 2 day(s) | 12.3 %     |
| Dry Hop             | Simcoe    | 40 g   | 2 day(s) | 12.9 %     |

## Yeasts

| Name                    | Type  | Form  | Amount | Laboratory |
|-------------------------|-------|-------|--------|------------|
| lallemand diamond lager | Lager | Slant | 350 ml | ---        |