

Cold IPA v.2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **3.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	5 kg (84.7%)	80.5 %	3
Grain	Rice, Flaked	0.9 kg (15.3%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	4 g	60 min	65 %
Whirlpool	Simcoe HB	50 g	15 min	11.2 %
Dry Hop	Citra	100 g	4 day(s)	13.9 %
Dry Hop	Mosaic HB	75 g	4 day(s)	11.6 %
Dry Hop	Simcoe HB	50 g	4 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - novalager	Lager	Dry	12 g	lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	whirlfloc	1 g	Boil	5 min

Notes

- Woda RO:kran 1:1
zacieranie 19.2 L 2ml kwas mlekowy, 2gr gips
wysładzanie 9,5 ml - 2,5 ml kwas mlekowy
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