

# ColdIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (13.3%)	83 %	5
Grain	Platki owsiane	1 kg (13.3%)	60 %	3
Grain	Caramunich® typ I	0.5 kg (6.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %
Whirlpool	Mosaic	30 g	30 min	10 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Galaxy	30 g	30 min	15 %
Dry Hop	Mosaic	70 g	5 day(s)	10 %
Dry Hop	Citra	70 g	5 day(s)	12 %
Dry Hop	Galaxy	70 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	2.5 g	Boil	10 min