

# CRYO IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

## Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński        | 5 kg (71.4%) | 81 %  | 4   |
| Grain | Płatki owsiane    | 1 kg (14.3%) | 85 %  | 3   |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 85 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Aroma (end of boil) | Citra       | 30 g   | 10 min   | 12 %       |
| Whirlpool           | Loral       | 30 g   | 15 min   | 12 %       |
| Whirlpool           | Mosaic      | 30 g   | 15 min   | 10 %       |
| Whirlpool           | Equinox     | 30 g   | 15 min   | 13.1 %     |
| Dry Hop             | Citra Cryo  | 15 g   | 4 day(s) | 24 %       |
| Dry Hop             | Citra Cryo  | 15 g   | 2 day(s) | 24 %       |
| Dry Hop             | Mosaic Cryo | 15 g   | 3 day(s) | 20 %       |
| Dry Hop             | Mosaic Cryo | 15 g   | 1 day(s) | 20 %       |

## Yeasts

| Name       | Type | Form  | Amount | Laboratory    |
|------------|------|-------|--------|---------------|
| Voss kveik | Ale  | Slant | 5 ml   | House culture |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1 g    | Boil    | 15 min |