

# double cold ipa

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **51**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **18.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **0 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.65 kg (86.9%)	81 %	4
Grain	Rice, Flaked	0.7 kg (13.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín 2022	15 g	40 min	11.3 %
Boil	Nectarón 2023	40 g	10 min	12 %
Boil	Nelson Sauvín 2022	35 g	5 min	11.3 %
Whirlpool	Nectarón 2023	60 g	15 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

## Notes

- Whirlpool 80 stopni - 15minut  
Woda kryształ żywiecki + chlorek wapnia + gips  
-SO4 223  
-Cl 77  
-Ca 137

Gęstwa tygodniowa  
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