

# Double Cold IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **57**
- SRM **4.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (84%)	82 %	4
Grain	Weyermann - Carapils	0.4 kg (6.1%)	78 %	4
Grain	Rye, Flaked	0.5 kg (7.6%)	78.3 %	4
Grain	Chit Malt	0.15 kg (2.3%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.1 %
Boil	Chinook	30 g	30 min	11.1 %
Boil	Simcoe	20 g	10 min	14.4 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	talus	100 g	3 day(s)	7.8 %
Dry Hop	Citra	50 g	3 day(s)	12.1 %
Dry Hop	Citra cryo	25 g	3 day(s)	21.3 %
Dry Hop	Simcoe	50 g	3 day(s)	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	22 g	Fermentis
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