

Double cold ipa

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **43**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 6 kg (80%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 0.5 kg (6.7%) | 78.3 % | 2 |
| Grain | Rice, Flaked | 0.5 kg (6.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Mosaic | 60 g | 20 min | 10 % |
| Aroma (end of boil) | Talus | 20 g | 10 min | 9 % |
| Whirlpool | Mosaic | 20 g | 30 min | 10 % |
| Dry Hop | Mosaic | 20 g | 2 day(s) | 10 % |
| Dry Hop | Nelson Sauvignon | 30 g | 2 day(s) | 11 % |