

# Fantastyczna COLD IPA - test receptury drożdżę GMO

- Gravity **14.7 BLG**
- ABV ---
- IBU **70**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **79C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	5 kg (71.4%)	81 %	4
Grain	Briess - Pale Ale Malt	1 kg (14.3%)	80 %	7
Grain	Bestmalz - zakwaszający	0.25 kg (3.6%)	80 %	6
Grain	Chit Malt	0.25 kg (3.6%)	50 %	2
Grain	Rice, Flaked	0.5 kg (7.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	20 min	15 %
Aroma (end of boil)	Nelson Sauvín	25 g	10 min	11 %
Aroma (end of boil)	Galaxy	25 g	10 min	15 %
Whirlpool	Nelson Sauvín	25 g	15 min	11 %
Dry Hop	Nelson Sauvín	50 g	5 day(s)	11 %
Dry Hop	Galaxy	25 g	8 day(s)	15 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
OYL-403 LUNAR CRUSH	Lager	Liquid	500 ml	Omega