

# Imperial Cold IPA

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU ---
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (81.2%)	80 %	4
Grain	płatki ryżowe	0.7 kg (13.9%)	60 %	3
Grain	Weyermann - Carapils	0.2 kg (4%)	78 %	4
Grain	Zakwaszający	0.05 kg (1%)	80 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-34/70	Lager	Dry	12 g	Fermentis