

# imperial cold ipa mppd24

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **54**
- SRM **4.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (79.3%)	80 %	4
Grain	Rice, Flaked	1.2 kg (14.6%)	70 %	2
Dry Extract	cukier	0.5 kg (6.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	5 g	60 min	13 %
Boil	Sabro	10 g	20 min	13.2 %
Boil	Enigma (AUS)	10 g	20 min	19.1 %
Boil	Ekuanot	10 g	20 min	15.2 %
Boil	eclipse	10 g	20 min	18.4 %
Boil	sabro	20 g	5 min	13.2 %
Boil	Enigma (AUS)	20 g	5 min	19 %
Boil	Ekuanot	20 g	5 min	15 %
Boil	eclipse	20 g	5 min	18.5 %
Whirlpool	Sabro	25 g	0 min	13.2 %
Whirlpool	Enigma (AUS)	25 g	0 min	19.1 %
Whirlpool	Ekuanot	25 g	0 min	15.2 %

Whirlpool	eclipse	25 g	0 min	18.4 %
Dry Hop	Sabro	45 g	3 day(s)	13.2 %
Dry Hop	Enigma (AUS)	45 g	3 day(s)	19 %
Dry Hop	Ekuanot	45 g	3 day(s)	15 %
Dry Hop	eclipse	45 g	3 day(s)	18.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	200 ml	Fermentum Mobile

## Notes

- Nie Whirlpool tylko na wyłączenie palnika  
 Spławik pokazał 19,2  
 Ekstrak końcowy 5.0  
*Apr 20, 2024, 10:26 AM*