

# La Riwaka Cold IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (87.7%)	82 %	4
Grain	Rice, Flaked	0.4 kg (7%)	70 %	2
Grain	Weyermann - Carapils	0.3 kg (5.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	7 g	60 min	60 %
Dry Hop	Riwaka	200 g	2 day(s)	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis

## Notes

- Woda 1:1 kran:RO  
zacieranie 22L -> kwas mlekowy 2ml, gips 2ml  
wysładzanie 8L -> 2.5ml kwas mlekowy  
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