Cold IPA PintaXLidl

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

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

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.5 kg *(90.2%)*	81 %	4
Grain	Rice, Flaked	0.4 kg *(6.6%)*	70 %	2
Grain	Weyermann - Carapils	0.2 kg *(3.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.9 %
Aroma (end of boil)	Simcoe	30 g	5 min	12.9 %
Dry Hop	Citra	100 g	2 day(s)	12.9 %
Dry Hop	Mosaic MX	75 g	2 day(s)	12.3 %
Dry Hop	Simcoe	40 g	2 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand diamond lager	Lager	Slant	350 ml	---

Notes

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

- Woda RO:kran 1:1

  Zacieranie 20L - 2 ml kwas mlekowy, 2gr gips
  Wysładzanie 8L - 2.5ml kwas mlekowy
  Jan 20, 2023, 6:40 PM