Cold IPA SUPERDELIC

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.25 kg *(65.2%)*	80 %	4
Grain	Weyermann - Carapils	0.2 kg *(5.8%)*	78 %	4
Grain	Słód owsiany Fawcett	0.3 kg *(8.7%)*	61 %	5
Grain	Płatki owsiane	0.3 kg *(8.7%)*	60 %	3
Grain	Rice, Flaked	0.4 kg *(11.6%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Aroma (end of boil)	Centennial	10 g	10 min	10.5 %
Boil	Superdelic	15 g	5 min	9.9 %
Dry Hop	El Dorado	30 g	3 day(s)	15 %
Dry Hop	Superdelic	30 g	3 day(s)	9.9 %
Whirlpool	amora preta	20 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Gozdawa - Czech Pilsner	Lager	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min
Water Agent	GIPS PIWOWARSKI	2.5 g	Mash	60 min
Water Agent	CHLOREK WAPNIA	1 g	Mash	60 min
Water Agent	KWAS MLEKOWY	2.5 g	Mash	60 min