

## Cold IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|-------------------------------------------|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (74.1%)   | 80 %  | 4   |
| Grain | Rice, Flaked                              | 1.5 kg (22.2%) | 70 %  | 2   |
| Grain | Corn, Flaked                              | 0.25 kg (3.7%) | 80 %  | 2   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Warrior       | 30 g   | 60 min   | 14.2 %     |
| Whirlpool | Nelson Sauvín | 50 g   | 20 min   | 11 %       |
| Whirlpool | Mosaic        | 50 g   | 20 min   | 10 %       |
| Dry Hop   | Mosaic        | 100 g  | 3 day(s) | 10 %       |
| Dry Hop   | Nelson Sauvín | 150 g  | 3 day(s) | 11 %       |
| Dry Hop   | Moutere       | 100 g  | 3 day(s) | 14.5 %     |

### Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 150 ml | Lallemand  |

### Extras

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

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | CaSO <sub>4</sub> | 5 g    | Mash    | 60 min |
| Water Agent | Lactic Acid       | 5 g    | Mash    | 60 min |
| Fining      | Whirlfloc-T       | 2.5 g  | Boil    | 10 min |