

## # 177 Imperial Cold IPA MPPD24

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **60**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **36.4 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **28.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7.4 kg (91.4%)	80.5 %	2
Grain	Rice, Flaked	0.5 kg (6.2%)	70 %	2
Grain	Briess - Carapils Malt	0.2 kg (2.5%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	30 min	9.5 %
Boil	Sabro	50 g	11 min	15 %
Dry Hop	Nelson Sauvin	50 g	5 day(s)	11 %
Dry Hop	Sabro	100 g	5 day(s)	15 %
Dry Hop	Mosaic cryo	25 g	5 day(s)	20 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew - Novalager	Lager	Slant	350 ml	---

### Notes

- Piwo zajęło 4 miejsce w Kieleckim konkursie piw domowych 2024  
Oraz 5 miejsce w Mistrzostwach Polski Piwowarów Domowych 2024  
May 4, 2024, 7:26 AM