

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 Sauvín | 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
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