

## #202 Double Cold IPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **57**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.1 kg (89.9%)	80 %	4
Grain	Weyermann - Carapils	0.4 kg (5.1%)	78 %	4
Grain	Rice, Flaked	0.4 kg (5.1%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	16.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	10 min	16.5 %
Dry Hop	Sabro	100 g	5 day(s)	15 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Talus	50 g	5 day(s)	8.2 %
Dry Hop	Mosaic Cryo	25 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Slant	300 ml	White Labs