

## cold ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (64.1%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (25.6%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (3.8%)	75 %	150
Grain	Rye, Flaked	0.5 kg (6.4%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Ekuanot	10 g	60 min	14 %
Boil	Amarillo	25 g	10 min	9.5 %
Whirlpool	Amarillo	25 g	10 min	9.5 %
Boil	Ekuanot	40 g	10 min	14 %
Dry Hop	Citra	50 g	2 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w34/70 gestwa	Lager	Dry	50 g	---