

## cold ipa #2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **19.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (82.2%)	81 %	4
Grain	Rice, Flaked	0.8 kg (17.8%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.6 %
Boil	Amarillo	10 g	15 min	10.1 %
Boil	Talus	10 g	15 min	7.4 %
Boil	Citra	10 g	15 min	13.6 %
Boil	Amarillo	10 g	5 min	10.1 %
Boil	Talus	10 g	5 min	7.4 %
Boil	Citra	10 g	5 min	13.6 %
Whirlpool	Amarillo	15 g	0 min	10.1 %
Whirlpool	Talus	15 g	0 min	7.4 %
Whirlpool	Citra	15 g	0 min	13.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	100 ml	Fermentis
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## Notes

- Whirlpool 85stopni 30minut  
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