

COLD IPA 2023

- Gravity **14 BLG**
- ABV ---
- IBU **43**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1759.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1290 liter(s)**
- Total mash volume **1720 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1290 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **899.5 liter(s)** of **76C** water or to achieve **1759.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 350 kg (81.4%) | 81 % | 4 |
| Grain | Rice, Flaked | 80 kg (18.6%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Crystal | 350 g | 30 min | 4.5 % |
| Boil | El Dorado | 150 g | 30 min | 15 % |
| Aroma (end of boil) | Sabro | 500 g | 40 min | 15.3 % |
| Aroma (end of boil) | Ekuanot | 2000 g | 40 min | 12.2 % |
| Dry Hop | Ekuanot | 5000 g | 5 day(s) | 14 % |
| Dry Hop | Citra | 5000 g | 5 day(s) | 12 % |
| Dry Hop | Sabro | 3000 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry | 1500 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|------|------|--------|
| Fining | Whirlfloc | 50 g | Boil | 15 min |
|--------|-----------|------|------|--------|