

Cold IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (86.2%) | 80 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (5.2%) | 75 % | 5 |
| Grain | Rice, Flaked | 0.5 kg (8.6%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 12.9 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 12.9 % |
| Whirlpool | Simcoe | 10 g | 1 min | 13.2 % |
| Whirlpool | Mosaic | 50 g | 1 min | 10 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 12.9 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 12.3 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-------|--------|-----------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |
|------------------|-------|-------|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g | Mash | 60 min |
| Other | Słód zakwaszający | 125 g | Mash | 60 min |