

ColdIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5
Grain	Platki owsiane	1 kg (14.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Whirlpool	Mosaic	30 g	30 min	10 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Galaxy	30 g	30 min	15 %
Dry Hop	Mosaic	70 g	5 day(s)	10 %
Dry Hop	Citra	70 g	5 day(s)	12 %
Dry Hop	Galaxy	70 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	2.5 g	Boil	10 min