

# imperial cold ipa

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **75**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (62.5%)	81 %	4
Grain	Rice, Flaked	2 kg (25%)	70 %	2
Grain	Briess - 2 Row Carapils Malt	1 kg (12.5%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Simcoe	50 g	60 min	13.2 %
Aroma (end of boil)	amarillo cryo	25 g	1 min	17.5 %
Whirlpool	cryo pop	25 g	30 min	20 %
Dry Hop	simcoe cryo	25 g	1 day(s)	24.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	4 g	Mash	---
Fining	whirlflock	4 g	Mash	4 min

## Notes

- simcoe cryo po fermentacji  
zacieranie na maksa wytrawne  
fermentacja w gornych granicach optimum  
walka o klarownosc i jasny kolor  
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