

# Imperial Cold IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **49**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.6 kg (88.9%)	82 %	4
Grain	Rice, Flaked	0.4 kg (6.3%)	70 %	2
Grain	Castlemating - Caramel Pils	0.3 kg (4.8%)	78 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	5 g	60 min	65 %
Boil	Mosaic	30 g	20 min	10 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Mosaic	100 g	3 day(s)	11.8 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand novalager	Lager	Slant	200 ml	---

## Notes

- Woda kran / ro 1:2

Zacieranie 24L 15+9 -> kwas mlekowy 3 ml  
Wysładzanie 6 L -> kwas mlekowy 1.5 ml  
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