

# Stone Cold

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **67**
- SRM **4.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	75 %	4
Grain	Weyermann - Carapils	1 kg (15.4%)	75 %	4
Grain	Chit Malt	0.5 kg (7.7%)	50 %	2
Grain	Rice, Flaked	1 kg (15.4%)	65 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	35 min	13.2 %
Boil	Citra	35 g	20 min	12 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Whirlpool	Citra	15 g	0 min	12 %
Dry Hop	Amarillo	50 g	1 day(s)	9.5 %
Dry Hop	Citra	50 g	1 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Notes

- Woda jak na pilsa nowofalowego

Whirflock

Aromazyna razem z drożdżami

Fermentacja 9-10 st. 10 dni

po 1 st. aż do 15 st.

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