

## 18'ColdStrike

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **82**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **65.5 C**, Time **70 min**
- Temp **79 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **70 min** at **65.5C**
- Keep mash **1 min** at **79C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (54.5%)	80.5 %	2
Grain	Briess - Pale Ale Malt	2 kg (36.4%)	80 %	7
Grain	Caramunich® typ I	0.3 kg (5.5%)	73 %	80
Sugar	Cukier biały	0.2 kg (3.6%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.3 %
Aroma (end of boil)	Amarrillo	30 g	20 min	8.8 %
Boil	Chinook	20 g	10 min	11.3 %
Aroma (end of boil)	Citra	25 g	5 min	13.5 %
Whirlpool	Citra	25 g	15 min	13.5 %
Whirlpool	Mosaic	25 g	15 min	12 %
Dry Hop	Citra	50 g	3 day(s)	13.5 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	11 g	fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	15 min