

## #76 COLD IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	5 kg (76.9%)	80 %	4
Grain	Rice, Flaked	1 kg (15.4%)	70 %	2
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	14.2 %
Boil	Nectaron	25 g	30 min	9.9 %
Boil	Ekuanot	20 g	5 min	12.2 %
Dry Hop	Citra	50 g	5 day(s)	13.6 %
Dry Hop	Ekuanot	50 g	5 day(s)	12.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	whirfloc	1 g	Boil	10 min
Other	Witamina A	4 g	Bottling	---
Other	sól EPSOM	2 g	Boil	60 min