

# BPG - Imperial Cold IPA

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **68**
- SRM **6.7**
- Style **Imperial 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 **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **85 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **30 min** at **85C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6 kg (70.6%)	80.5 %	5
Grain	Rice, Flaked	1.5 kg (17.6%)	70 %	3
Kleikowanie w 85+ stopniach przez 30 minut				
Grain	Fawcett - Crystal	0.1 kg (1.2%)	70 %	160
Sugar	Candi Sugar, Clear	0.9 kg (10.6%)	78.3 %	3
Rozpuszczenie w gotującej brzeczce na 5 minut przed końcem gotowania				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	55 min	13.5 %
Aroma (end of boil)	Simcoe	50 g	5 min	13.2 %
Aroma (end of boil)	Willamette	50 g	5 min	5 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Willamette	50 g	4 day(s)	5 %
Dry Hop	Chinook	50 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

Zalać ciepłą wodą na 30 minut przed dodaniem

## Notes

- 17 dni burzliwa w 10 stopniach  
4 dni przerwa diacetylowa w 14 stopniach  
3-4 tygodnie leżakowania w 0 stopniach  
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