

Cold IPA #1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (91.7%) | 82 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (8.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Simcoe | 25 g | 10 min | 13.2 % |
| Boil | Idaho 7 | 25 g | 10 min | 12.7 % |
| Boil | Simcoe | 25 g | 5 min | 13.2 % |
| Boil | Idaho 7 | 25 g | 5 min | 12.7 % |
| Boil | Mosaic | 25 g | 10 min | 10 % |
| Boil | Mosaic | 25 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| M54 | Lager | Dry | 11 g | Fermentis |