

# Cold IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (62.5%)   | 80.5 % | 4   |
| Grain | Pilzneński             | 1.5 kg (18.8%) | 81 %   | 4   |
| Grain | Rye, Flaked            | 1.5 kg (18.8%) | 78.3 % | 2   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Vic Secret | 20 g   | 60 min   | 15.6 %     |
| Boil      | Vic Secret | 10 g   | 15 min   | 15.6 %     |
| Boil      | Strata     | 25 g   | 10 min   | 15.1 %     |
| Boil      | Vic Secret | 10 g   | 5 min    | 15.6 %     |
| Boil      | Citra      | 20 g   | 5 min    | 12.9 %     |
| Whirlpool | Vic Secret | 10 g   | 0 min    | 15.6 %     |
| Whirlpool | Citra      | 30 g   | 0 min    | 12.9 %     |
| Whirlpool | Strata     | 25 g   | 0 min    | 15.1 %     |
| Dry Hop   | Mosaic     | 50 g   | 3 day(s) | 12.3 %     |
| Dry Hop   | Vic Secret | 50 g   | 3 day(s) | 15.6 %     |

## Yeasts

| <b>Name</b>                           | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M54 Californian Lager | Lager       | Dry         | 11.5 g        | Mangrove Jack's   |

### **Extras**

| <b>Type</b> | <b>Name</b>     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------|---------------|----------------|-------------|
| Fining      | Whirlfloc       | 2 g           | Boil           | 10 min      |
| Water Agent | Gips piwowarski | 5 g           | Mash           | ---         |