

# Cold IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **28.6 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **28.3 liter(s)** of **76C** water or to achieve **48.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (77.4%)	80 %	4
Grain	Rice, Flaked	1.5 kg (17.9%)	70 %	2
Grain	Oats, Flaked	0.4 kg (4.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	15 min	13 %
Aroma (end of boil)	cascade	100 g	3 min	12.7 %
Aroma (end of boil)	Chinook	30 g	3 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	95 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sól kamienna	7 g	Mash	70 min