

# Cold IPA 2024

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 5.6 kg (93.3%) | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.4 kg (6.7%)  | 78 %  | 4   |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Flex      | 6 g    | 60 min   | 65 %       |
| Boil    | Simcoe CP | 15 g   | 30 min   | 14.4 %     |
| Dry Hop | Citra TB  | 100 g  | 3 day(s) | 12 %       |
| Dry Hop | Mosaic TB | 100 g  | 3 day(s) | 12 %       |
| Dry Hop | Simcoe TB | 50 g   | 3 day(s) | 14.4 %     |

## Yeasts

| Name            | Type  | Form  | Amount | Laboratory |
|-----------------|-------|-------|--------|------------|
| Saflager W34/70 | Lager | Slant | 500 ml | ---        |

## Notes

- Woda RO:kran 1:1

Zacieranie 23L -> 2 ml kwas mlekowy, 2gr gips  
Wystadzenie 9,5L -> 2ml kwas mlekowy

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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