

# Cold IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.4**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.8 kg (77.4%)	81 %	4
Grain	Pszeniczny	0.8 kg (12.9%)	85 %	4
Grain	Rice, Flaked	0.6 kg (9.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	65 min	11 %
Whirlpool	Simcoe	100 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	500 ml	Fermentum Mobile