

# Cold IPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **56**
- SRM **5.4**
- Style **Rye 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Adjunct	Płatki ryżowe	1 kg (14.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	60 g	60 min	8.3 %
Aroma (end of boil)	Cascade	50 g	10 min	7.8 %
Dry Hop	Citra	50 g	3 day(s)	12 %