

Cold IPA

- 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 % |