

## cold ipa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **37.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **37.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.1 kg (73.1%)	81 %	4
Grain	płatki ryżowe	2 kg (24%)	--- %	---
Grain	Weyermann - Carapils	0.24 kg (2.9%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	56.25 g	60 min	13.4 %
Boil	Simcoe	43.75 g	5 min	13.4 %
Boil	Citra	75 g	0 min	13.2 %
Dry Hop	Mosaic	125 g	3 day(s)	11.6 %
Dry Hop	Amarillo	125 g	3 day(s)	9.9 %
Dry Hop	Citra	125 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	28.75 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min