

# Cold IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **5.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.84 kg (76%)	77 %	4
Grain	Pszeniczny	0.72 kg (8%)	77 %	4
Grain	Żytni	1.08 kg (12%)	77 %	8
Grain	Biscuit Malt	0.36 kg (4%)	77 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11 %
Boil	Simcoe	20 g	30 min	11 %
Boil	Simcoe	20 g	15 min	11 %
Boil	Agnus	20 g	5 min	13.8 %
Boil	Mix	60 g	1 min	11 %
Boil	Bez nazwy	60 g	1 min	8 %