

# CRYO IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **4.3**
- Style **American 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 **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	10 min	12 %
Whirlpool	Loral	30 g	15 min	12 %
Whirlpool	Mosaic	30 g	15 min	10 %
Whirlpool	Equinox	30 g	15 min	13.1 %
Dry Hop	Citra Cryo	15 g	4 day(s)	24 %
Dry Hop	Citra Cryo	15 g	2 day(s)	24 %
Dry Hop	Mosaic Cryo	15 g	3 day(s)	20 %
Dry Hop	Mosaic Cryo	15 g	1 day(s)	20 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Slant	5 ml	House culture

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	15 min