

# Double COLD IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **62**
- SRM **4.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	9.5 %
Aroma (end of boil)	Nelson Sauvin	50 g	0 min	11 %
Whirlpool	Nelson Sauvin	50 g	20 min	11 %
Dry Hop	Nectaron	50 g	3 day(s)	10.5 %
Dry Hop	Nelson Sauvin	50 g	3 day(s)	11 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis