

Session Black Cold IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **56**
- SRM **25.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (75.5%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (7.5%) | 78 % | 4 |
| Grain | Weyermann - Carafa II | 0.6 kg (11.3%) | 70 % | 837 |
| Sugar | Cukier | 0.3 kg (5.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Flex | 5 g | 60 min | 62.8 % |
| Whirlpool | Sabro Cryo | 50 g | 15 min | 20.5 % |
| Dry Hop | Nelson Sauvín | 100 g | 3 day(s) | 11 % |
| Dry Hop | HBC 630 | 100 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34-70 | Lager | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Enzym | 3 g | Mash | 60 min |
| Water Agent | Kwas Mlekowy | 10 g | Mash | 60 min |
| Other | Łuska ryżowa | 100 g | Mash | 60 min |
| Water Agent | Gips | 10 g | Mash | 60 min |
| Water Agent | Epsom | 3 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 3 g | Mash | 60 min |
| Fining | Whirflock | 4 g | Boil | 10 min |
| Other | Pożywka | 2 g | Boil | 10 min |
| Other | SpringFerm | 0.5 g | Boil | 10 min |

Notes

- Profil wody(chmielowy):Ca-103.2/Mg-12/Na-4/Cl-56.8/SO4-199.4/HCO3-41/
Kwas mlekowy do korekty pH zacieru (5.3), korekta brzezki do wybicia (5.1)
Carafa dodana na sam koniec zacierania, Cukier dodany do gotowania.
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