

# Zimna IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **5.6**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **34.1 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount        | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (80.6%)  | 80 %  | 8   |
| Grain | Pszeniczny      | 0.2 kg (3.2%) | 85 %  | 4   |
| Grain | Rice, Flaked    | 1 kg (16.1%)  | 70 %  | 2   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 30 g   | 60 min   | 13 %       |
| Whirlpool | Citra   | 25 g   | 0 min    | 12 %       |
| Whirlpool | Mosaic  | 25 g   | 0 min    | 10 %       |
| Whirlpool | Galaxy  | 25 g   | 0 min    | 15 %       |
| Dry Hop   | Citra   | 25 g   | 5 day(s) | 12 %       |
| Dry Hop   | Mosaic  | 25 g   | 5 day(s) | 10 %       |
| Dry Hop   | Galaxy  | 25 g   | 5 day(s) | 15 %       |

## Yeasts

| Name        | Type  | Form   | Amount | Laboratory       |
|-------------|-------|--------|--------|------------------|
| Złota brama | Lager | Liquid | 50 ml  | Fermentum Mobile |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 2.5 g  | Boil    | 10 min |