

cold ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (89.2%)	81 %	4
Grain	Rice, Flaked	0.4 kg (10.8%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	12.4 %
Boil	Mosaic	20 g	15 min	9.3 %
Boil	Mosaic	30 g	5 min	9.3 %
Aroma (end of boil)	Mosaic	50 g	0 min	9.3 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Riwaka	50 g	2 day(s)	8 %
Dry Hop	motuere	20 g	2 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis