

Cold IPA No1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann® Extra Pale Premium Pilsner Malt	5 kg (80.6%)	80.5 %	3
Grain	Rice, Flaked	1 kg (16.1%)	70 %	2
Grain	Weyermann - Carapils	0.2 kg (3.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra Cryo	15 g	60 min	27.1 %
Whirlpool	Citra Cryo	55 g	5 min	27.1 %
Dry Hop	Mosaic	100 g	2 day(s)	11.9 %
Dry Hop	Strata	100 g	2 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34/70	Lager	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlflock	4 g	Boil	5 min
Water Agent	Gips	5 g	Mash	60 min
Water Agent	Epsom	7 g	Mash	60 min
Water Agent	Chlorek wapnia	0.5 g	Mash	60 min
Water Agent	Chlorek magnezu	1 g	Mash	60 min
Fining	Żelatyna	10 g	Secondary	2 day(s)

Notes

- Ca-104.1/Mg-27.1/Na-17/Cl-45.7/SO4-161.9/HCO3-nie wiem/

Fermentacja:

9°C - 1 dzień

9°C □ 15°C – 5 dni

Chmilenie w 15°C (2 dni)

Cold Crash do 015°C (2 dni)

Chmilenie na zimno:

10°C - 3 dni

°C najniższa jak się da- leżakowanie- ok. 10 dni

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