Imperial Cold IPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **44**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **20 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg *(70.6%)*	81 %	4
Grain	Corn, Flaked	1 kg *(11.8%)*	80 %	2
Grain	Rice, Flaked	0.5 kg *(5.9%)*	70 %	2
Sugar	Candi Sugar, Clear	1 kg *(11.8%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	40 min	12.1 %
Aroma (end of boil)	nektaron	50 g	3 min	7 %
Whirlpool	Willamette	100 g	1 min	6 %
Dry Hop	Strata	100 g	3 day(s)	14 %
Dry Hop	Centennial	50 g	3 day(s)	10.9 %
Dry Hop	Amarillo	50 g	3 day(s)	9.9 %
Dry Hop	Nelson Sauvin	50 g	3 day(s)	12.3 %
Dry Hop	Chinook	50 g	3 day(s)	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM705 Złota Brama	Lager	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	150 g	Mash	90 min
Fining	WhirlflocT	2 g	Boil	15 min

Notes

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