

Cryo Hops IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **70 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3 kg (75%)	80.5 %	2
Grain	Słód owsiany Viking Malt	0.5 kg (12.5%)	61 %	5
Grain	Płatki owsiane	0.5 kg (12.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Idaho 7 Cryo	25 g	15 min	20.1 %
Dry Hop	Citra Cryo	25 g	3 day(s)	22.6 %
Dry Hop	Ekuanot Cryo	25 g	3 day(s)	20.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
hazy daze	Ale	Slant	100 ml	---

Notes

- Woda RO modyfikowana:
Zacieranie 14.5 L:
- chlorek wapnia 2.8 gr
- gips 1.4 gr

Wysładzanie 6L
- chlorek wapnia 3.9 gr
- gips 2 gr

Do gotowania dorzucić (po przeliczeniu do objętości)
Epsom - 1.7g/10L
NaCl - 0.6g/10L
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