

#37 Cold IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (70.6%)	81 %	4
Grain	płatki ryżowe	0.75 kg (17.6%)	60 %	3
Grain	kaszka kukurydziana	0.4 kg (9.4%)	60 %	3
Dry Extract	WES ekstrakt słodowy jasny	0.1 kg (2.4%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Nectaron	10 g	5 min	9.9 %
Boil	Enigma (AUS)	10 g	5 min	18.1 %
Boil	Riwaka	10 g	5 min	3.3 %
Whirlpool	Nectaron	10 g	5 min	9.9 %
Whirlpool	Enigma (AUS)	10 g	5 min	18.1 %
Whirlpool	Riwaka	10 g	5 min	3.3 %
Dry Hop	Enigma (AUS)	10 g	2 day(s)	18.1 %
Dry Hop	Riwaka	10 g	2 day(s)	3.3 %

Dry Hop	Nectaron	10 g	2 day(s)	9.9 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	sól epton	3 g	Mash	60 min
Water Agent	sól	1 g	Mash	60 min
Water Agent	kwac mlekowy	10 g	Mash	60 min

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=2WWBRB0>
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