

Cold Imperial IPA PintaXLidl

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **46**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

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

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (89%)	80 %	4
Grain	Bestmalz Carmel Pils	0.3 kg (4.1%)	75 %	5
Grain	Rice, Flaked	0.5 kg (6.8%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.9 %
Aroma (end of boil)	Simcoe	20 g	10 min	12.9 %
Whirlpool	Nelson Sauvín	30 g	1 min	11 %
Whirlpool	Mosaic	30 g	1 min	10 %
Dry Hop	Citra	100 g	2 day(s)	12.9 %
Dry Hop	Mosaic	70 g	2 day(s)	12.3 %
Dry Hop	Simcoe	50 g	2 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	350 ml	Fermentis

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	60 min
Other	Słód zakwaszający	150 g	Mash	60 min