

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 |