

Cold IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (62.5%) | 80.5 % | 4 |
| Grain | Pilzneński | 1.5 kg (18.8%) | 81 % | 4 |
| Grain | Rye, Flaked | 1.5 kg (18.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Vic Secret | 20 g | 60 min | 15.6 % |
| Boil | Vic Secret | 10 g | 15 min | 15.6 % |
| Boil | Strata | 25 g | 10 min | 15.1 % |
| Boil | Vic Secret | 10 g | 5 min | 15.6 % |
| Boil | Citra | 20 g | 5 min | 12.9 % |
| Whirlpool | Vic Secret | 10 g | 0 min | 15.6 % |
| Whirlpool | Citra | 30 g | 0 min | 12.9 % |
| Whirlpool | Strata | 25 g | 0 min | 15.1 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 12.3 % |
| Dry Hop | Vic Secret | 50 g | 3 day(s) | 15.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M54 Californian Lager | Lager | Dry | 11.5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------------|----------------|-------------|
| Fining | Whirlfloc | 2 g | Boil | 10 min |
| Water Agent | Gips piwowarski | 5 g | Mash | --- |