

# Cold Ipa

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **48**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (92.3%)	82 %	4
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Idaho 7	25 g	10 min	12.7 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Idaho 7	25 g	5 min	12.7 %
Boil	Mosaic	25 g	10 min	10 %
Boil	Mosaic	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M54	Lager	Dry	11 g	Fermentis