

# Cold IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **4**
- 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 **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (86.2%)  | 80 %  | 4   |
| Grain | Bestmalz Carmel Pils | 0.3 kg (5.2%) | 75 %  | 5   |
| Grain | Rice, Flaked         | 0.5 kg (8.6%) | 70 %  | 2   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 30 g   | 60 min   | 12.9 %     |
| Aroma (end of boil) | Simcoe | 10 g   | 10 min   | 12.9 %     |
| Whirlpool           | Simcoe | 10 g   | 1 min    | 13.2 %     |
| Whirlpool           | Mosaic | 50 g   | 1 min    | 10 %       |
| Dry Hop             | Citra  | 100 g  | 2 day(s) | 12.9 %     |
| Dry Hop             | Mosaic | 50 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 | 300 ml | Fermentis |
|------------------|-------|-------|--------|-----------|

### Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | Gips piwowarski  | 4 g    | Mash    | 60 min |
| Other       | Sól zakwaszający | 125 g  | Mash    | 60 min |