

Cold IPA Fabryka Kraftow

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **89**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 6.5 kg (83.3%) | 82 % | 4 |
| Grain | Rice, Flaked | 0.8 kg (10.3%) | 70 % | 2 |
| Grain | Castlemating - Caramel Pils | 0.5 kg (6.4%) | 78 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Simcoe | 35 g | 60 min | 14.4 % |
| Whirlpool | Citra TB | 80 g | 30 min | 12.1 % |
| Whirlpool | Mosaic TB | 80 g | 30 min | 12.2 % |
| Dry Hop | Citra CP | 70 g | 3 day(s) | 12.1 % |
| Dry Hop | Mosaic CP | 50 g | 3 day(s) | 12.2 % |
| Dry Hop | Simcoe TB | 65 g | 3 day(s) | 14.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |

Notes

- Woda RO 2:1 Kran
Zacieranie: 27L 18+9L -> kwas mlekowy 2.5 ml gips 2.5gr
Wysładzanie 14L 9+5L -> kwas mlekowy 3 ml
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