

# ColdIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (15.4%)  | 83 %  | 5   |
| Sugar | Cukier               | 0.5 kg (7.7%) | --- % | --- |

## Hops

| Use for    | Name       | Amount | Time     | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | Marynka    | 40 g   | 60 min   | 10 %       |
| Boil       | Centennial | 15 g   | 10 min   | 10.5 %     |
| Boil       | Mosaic     | 15 g   | 10 min   | 10 %       |
| Whirlpool  | Centennial | 35 g   | 30 min   | 10.5 %     |
| Whirlpool  | Mosaic     | 35 g   | 30 min   | 10 %       |
| Dry Hop    | Cascade    | 50 g   | 4 day(s) | 6 %        |
| Dry Hop    | Amarillo   | 50 g   | 4 day(s) | 9.5 %      |
| Dry Hop    | Chinook    | 50 g   | 4 day(s) | 13 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |       |       |        |           |
|------------------|-------|-------|--------|-----------|
| Saflager W 34/70 | Lager | Slant | 500 ml | Fermentis |
|------------------|-------|-------|--------|-----------|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |