

# Cryo Hops IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **70 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Heidelberg               | 3 kg (75%)     | 80.5 % | 2   |
| Grain | Słód owsiany Viking Malt | 0.5 kg (12.5%) | 61 %   | 5   |
| Grain | Płatki owsiane           | 0.5 kg (12.5%) | 60 %   | 3   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | Idaho 7 Cryo | 25 g   | 15 min   | 20.1 %     |
| Dry Hop   | Citra Cryo   | 25 g   | 3 day(s) | 22.6 %     |
| Dry Hop   | Ekuanot Cryo | 25 g   | 3 day(s) | 20.8 %     |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| hazy daze | Ale  | Slant | 100 ml | ---        |

## Notes

- Woda RO modyfikowana:  
Zacieranie 14.5 L:  
- chlorek wapnia 2.8 gr  
- gips 1.4 gr

Wystadzenie 6L  
- chlorek wapnia 3.9 gr  
- gips 2 gr

Do gotowania dorzucić ( po przeliczeniu do objętości )  
Epsom - 1.7g/10L  
NaCl - 0.6g/10L  
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