

DOUBLE COLD IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **43**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	6 kg (70.6%)	81 %	4
Grain	Rice, Flaked	1.6 kg (18.8%)	70 %	2
Grain	Słód owsiany Fawcett	0.5 kg (5.9%)	61 %	5
Grain	Pszeniczny	0.4 kg (4.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	50 g	60 min	9.3 %
Boil	Talus	100 g	2 min	9.3 %
Whirlpool	Talus	100 g	0 min	9.3 %
20 min 75 C				
Whirlpool	Cryo Talus	25 g	0 min	12.4 %
20 min 75 C				
Dry Hop	Talus	50 g	2 day(s)	9.3 %
Dry Hop	Cryo Talus	50 g	2 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Witamina C	4 g	Bottling	---