

# Po ugryzieniu przez niedźwiedzia twoje życie nie jest już tak słodkie - Cold IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (73.2%)	81 %	4
Grain	Pszeniczny	1 kg (16.3%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.1%)	75 %	30
Grain	Żytni	0.15 kg (2.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	8 %
Boil	Książęcy	15 g	20 min	7 %
Boil	Książęcy	15 g	10 min	7 %
Aroma (end of boil)	Książęcy	15 g	5 min	7 %
Whirlpool	Książęcy	15 g	2 min	7 %
Aroma (end of boil)	Eclipse	12 g	5 min	17 %
Whirlpool	Eclipse	12 g	2 min	17 %
Aroma (end of boil)	Nectaron	12 g	5 min	10 %
Whirlpool	Nectaron	12 g	2 min	10 %
Dry Hop	Książęcy	30 g	2 day(s)	7 %
Dry Hop	Eclipse	25 g	2 day(s)	17 %

Dry Hop	Nectaron	25 g	2 day(s)	10 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis