

## BPG - Imperial Cold IPA

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **68**
- SRM **6.7**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **85 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **30 min** at **85C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type                                                                | Name                   | Amount         | Yield  | EBC |
|---------------------------------------------------------------------|------------------------|----------------|--------|-----|
| Grain                                                               | BESTMALZ - Best Pilsen | 6 kg (70.6%)   | 80.5 % | 5   |
| Grain                                                               | Rice, Flaked           | 1.5 kg (17.6%) | 70 %   | 3   |
| Kleikowanie w 85+ stopniach przez 30 minut                          |                        |                |        |     |
| Grain                                                               | Fawcett - Crystal      | 0.1 kg (1.2%)  | 70 %   | 160 |
| Sugar                                                               | Candi Sugar, Clear     | 0.9 kg (10.6%) | 78.3 % | 3   |
| Rozpuszczenie w gotującej brzezce na 5 minut przed końcem gotowania |                        |                |        |     |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Magnum     | 50 g   | 55 min   | 13.5 %     |
| Aroma (end of boil) | Simcoe     | 50 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Willamette | 50 g   | 5 min    | 5 %        |
| Dry Hop             | Centennial | 50 g   | 4 day(s) | 10.5 %     |
| Dry Hop             | Willamette | 50 g   | 4 day(s) | 5 %        |
| Dry Hop             | Chinook    | 50 g   | 4 day(s) | 13 %       |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | ---        |

## Extras

| Type                                         | Name           | Amount | Use for | Time   |
|----------------------------------------------|----------------|--------|---------|--------|
| Fining                                       | Mech irlandzki | 5 g    | Boil    | 10 min |
| Zalać ciepłą wodą na 30 minut przed dodaniem |                |        |         |        |

## Notes

- 17 dni burzliwa w 10 stopniach  
4 dni przerwa diacetylowa w 14 stopniach  
3-4 tygodnie leżakowania w 0 stopniach  
*Feb 16, 2024, 10:14 AM*