

Cold PIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **71.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (84.6%)	80 %	4
Grain	Rice, Flaked	1 kg (15.4%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Boil	Iunga	50 g	0 min	11 %
Aroma (end of boil)	Sybilla	50 g	10 min	3.5 %
Whirlpool	Sybilla	50 g	30 min	3.5 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Cascade	100 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Liquid	1000 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy 80%	5 g	Mash	0 min
Water Agent	Kwas mlekowy 80%	1 g	Mash	0 min
Other	Pożywka do drożdży	5 g	Boil	0 min
Fining	Whirlfloc	12.5 g	Boil	10 min
Other	Witamina C	2 g	Secondary	4 day(s)
Other	Witamina C	2 g	Bottling	---