

## Cracking the Cold - Cold IPA - 6.3%

### Specialty IPA

Author: BeerBuds Greece

Type: All Grain

IBU : 50 (Tinseth)  
BU/GU : 0.86  
Color : 8 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.055  
Original Gravity : 1.058  
Final Gravity : 1.010

### Fermentables (6.3 kg)

3.9 kg - Pilsner Malt 3.3 EBC (61.9%)  
1.1 kg - Corn, Flaked 2.6 EBC (17.5%)  
900 g - Carapils Malt 5.5 EBC (14.3%)  
400 g - Golden Naked Oats 18 EBC (6.4%)

### Hops (330 g)

30 min - 30 g - Columbus (Tomahawk) - 14% (31...)

### Hop Stand

20 min hopstand @ 80 °C  
20 min - 50 g - Comet - 9.5% (6 IBU)  
20 min - 50 g - Mandarina Bavaria - 8.5% (5 IBU)  
20 min - 50 g - Sultana (Denali) - 13.7% (8 IBU)

### Dry Hops

5 days - 50 g - Comet - 9.5%  
5 days - 50 g - Mandarina Bavaria - 8.5%  
5 days - 50 g - Sultana (Denali) - 13.7%

### Miscellaneous

Mash - 3 g - Calcium Chloride (CaCl2)  
Mash - 3 g - Epsom Salt (MgSO4)  
Mash - 3 g - Gypsum (CaSO4)  
Mash - 4.5 ml - Phosphoric Acid 85%  
Bottling - 176 drops - Green food color  
^ Check notes!  
Bottling - 25 ml - Murphy & Son SUPER F  
^ Check notes!

### Yeast

1 pkg - Fermentis Saflager Lager W-34/70

### BrewZilla / RoboBrew 35L

Batch Size : 25 L  
Boil Size : 29.63 L  
Post-Boil Vol : 28.13 L

Mash Water : 22.9 L  
Sparge Water : 11.21 L  
Boil Time : 30 min  
Total Water : 34.11 L

Brewhouse Efficiency: 75%  
Mash Efficiency: 81%

### Mash Profile

High fermentability plus mash out  
63 °C - 60 min - Temperature  
75 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
16 °C - 10 days - Primary  
20 °C - 3 days - Secondary  
4 °C - 3 days - Cold Crash

### Water Profile

argiroupoli water (Style - General)  
Ca 93 Mg 13 Na 2 Cl 47 SO 93 HCO 155

SO/Cl ratio: 2  
Mash pH: 5.31

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



8 EBC

### Recipe Notes

Additional for clarity:

-1 bag of Murphy & Son SUPER F (25ml) for further clarification, added after the cold crash inside the keg.

Additional for the color:

-6-8 drops per liter of green food coloring during bottling (to avoid messing your equipment with color).

# Cracking the Cold - Cold IPA

## Recipe Notes

**\*\*Green spirulina was also considered as an option, but we couldn't control the final color and it also imparted flavor. Chlorophyll was another option, but we couldn't find information on how it reacts to temperature or exposure to alcohol, or its shelf life within a beverage.\*\***

[www.beerbuds.gr](http://www.beerbuds.gr)