

Original Recipe by:  
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## WHAT'S COOLER THAN BEING COOL COLD IPA

### BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash	Grain	9 lb	Idaho Pilsner	-	69.2%
		3.5 lb	Flaked Corn	-	26.9%
		0.5 lb	Rice Hulls	-	3.8%
Boil/60min	Hop	0.5 oz	Magnum	12.9	7.8
Boil/10min	Hop	1 oz	El Dorado	13.1	26
	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Whirlpool Target pH: 5.1	Hop	1.5 oz	Mosaic	11.1	7.8
		1 oz	Citra	13.3	6.2



### Specialty IPA (21B)

Original Gravity: 1.056 – 1.070 SG

Final Gravity: 1.008 – 1.014 SG

Bitterness: 40 – 70 IBUs

ABV: 5.0 – 7.5%

SRM: 3 - 8

Overall Impression: A relatively new style of IPA, Cold IPAs are characterized by a clean, crisp flavor with a pronounced hop aroma, often using American or New World hops. Typically brewed with a light malt base, sometimes including adjuncts like rice or corn, and fermented with lager yeast.

### FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	2 x 11g	Saflager #W34-70	53-64°F
Dry Hop	Hop	2 oz	Mosaic	Add hops 2 days into primary fermentation, package after 5 days
		1 oz	Citra	
		1 oz	El Dorado	

### TARGET STATS

Batch Size	5.5 gal
OG	1.061
FG	1.011
~%ABV	6.6
Efficiency	76
IBU	63.3
SRM	3.4

### BREW NOTES

Mash Temp	148°F
Mash Duration	60 min
Boil Volume	6.8 gal
Boil Duration	60 min
Whirlpool Temp	180°F
Whirlpool Time	15 min

### Notes

Steep whirlpool hops at 180°F for 15 minutes before continuing cool down.

Ferment at 63° until the specific gravity reaches 1.015, then raise the temperature to 68°F for diacetyl rest.