RICE COLD

Cold IPA

SPECS

ABV: 7.2%
OG: 15.5 oP (1.063 SG)
FG: 2.2 oP (1.009 SG)
IBU: 75
SRM: 2.5

5 GAL EXTRACT VARIATION

6.5#- Pilsen LME
2.5#- Rice Syrup

ABOUT THIS RECIPE

What's cooler than being cool? Rice Cold! This Cold IPA recipe is the perfect canvas to show off hop flavor and aroma. The pilsner malt and rice lay a clean foundation for the Chinook, Cascade, and Idaho 7® to present flavors of tangerine, citrus peel, and pine with a bone dry, crisp finish. For best results, ferment on the warmer side of the lager yeast's range.

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GRAIN BILL - MASH AT 148 °F

70.0%- Canada Malting Co. Superior Pilsen Malt
30.0%- Flaked Rice

HOPS & KETTLE ADDITIONS

60 min- Columbus CO2 Extract- 55 IBU
10 min- Kick Carrageenen G- 5g/ BBL
Whirlpool- Chinook- 0.5#/ BBL
Whirlpool- Cascade- 0.5#/ BBL

YEAST

Fermentis SafLager W-34/70
DSM Brewer's Clarex- 5mL/ BBL w/ Yeast Pitch

CONDITIONING

Dry Hop- 1.0#/ BBL Idaho 7®- at Terminal Gravity
Dry Hop- 1.0#/ BBL Cascade- at Terminal Gravity
Dry Hop- 0.5#/ BBL Chinook- at Terminal Gravity
Nalco 1072- 30 mL/ BBL- in Conditioning Tank

OTHER