

Iglak Lager

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **3.4**
- Style **Standard American Lager**

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 **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (88.9%) | 82 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (11.1%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |
| Whirlpool | Citra | 30 g | 15 min | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Flavor | Sosna/Świerk | 380 g | Boil | 15 min |