

Iglakowa IPA

- Gravity **15 BLG**
- ABV ---
- IBU **61**
- SRM **1.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **48 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **5 min** at **48C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (76.9%)	95 %	0
Grain	Strzegom Monachijski typ I	0.8 kg (15.4%)	--- %	0
Grain	Żytni	0.4 kg (7.7%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Marynka	150 g	9 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	5 min	4 %
Dry Hop	Lublin (Lubelski)	100 g	7 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Herb	Sosna	100 g	Boil	5 min

Herb	Świerk	200 g	Mash	30 min
Herb	Daglezja	150 g	Boil	5 min
Herb	Daglezja	150 g	Secondary	7 day(s)

Notes

- świerku użyć do filtracji
May 12, 2016, 6:21 PM