

# IPLa

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **53**
- SRM **3.7**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **35 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **100 C**, Time **15 min**
- Temp **67 C**, Time **20 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **37.1C**
- Add grains
- Keep mash **20 min** at **35C**
- Keep mash **20 min** at **67C**
- Keep mash **20 min** at **70C**
- Keep mash **15 min** at **100C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Aroma (end of boil)	Centennial	15 g	5 min	9.7 %
Aroma (end of boil)	Citra	15 g	5 min	12.3 %
Aroma (end of boil)	Chinook	15 g	5 min	10 %
Boil	Citra	10 g	30 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

## Notes

- Zacieranie za pomocą metody odwrotnej dekokcji, w celu nadania piwu cech charakterystycznych dla dekokcji  
*Jan 23, 2018, 4:14 PM*

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.