

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