

# Iglak

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (42.9%)	80 %	7
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Briess - Pale Ale Malt	2 kg (28.6%)	80 %	7
Adjunct	syrop pędów	1 kg (14.3%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.5 %
Aroma (end of boil)	Oktawia	30 g	15 min	7.1 %
Aroma (end of boil)	Cascade	15 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	pędy sosny	200 g	Boil	30 min