

IPLa

- 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 **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.