

IPA Jarrylo Single Hop

- Gravity **16 BLG**
- ABV ---
- IBU **56**
- SRM **8.8**
- 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 **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 1.5 kg (21.4%) | 81 % | 6 |
| Grain | Caraamber | 0.5 kg (7.1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Jarrylo | 10 g | 30 min | 15 % |
| Boil | Jarrylo | 30 g | 20 min | 15 % |
| Boil | Jarrylo | 50 g | 10 min | 15 % |
| Dry Hop | Jarrylo | 30 g | 6 day(s) | 15 % |
| Dry Hop | Jarrylo | 30 g | 4 day(s) | 15 % |
| Dry Hop | Jarrylo | 30 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |