

# Jaguar 40 litrów 12,4 BLG

- Gravity **12.4 BLG**
- ABV ---
- IBU **31**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (84.2%)	80 %	5
Grain	Strzegom Monachijski typ II	0.6 kg (6.3%)	79 %	22
Grain	Weyermann - Carapils	0.4 kg (4.2%)	78 %	4
Grain	Pszeniczny	0.5 kg (5.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Boil	Simcoe	50 g	30 min	6 %
Whirlpool	Simcoe	50 g	10 min	6 %
Dry Hop	Citra	100 g	4 day(s)	12 %
Dry Hop	Galaxy	100 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale

## Notes

- Do jednego fermentora GLAXY  
Do drugiego fermentora CITRA  
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