

# Jankes II

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **62**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter   | 6.28 kg (89.3%) | 81 %  | 6   |
| Grain | Strzegom Wiedeński       | 0.32 kg (4.6%)  | 79 %  | 10  |
| Grain | Słód pszeniczny Bestmalz | 0.32 kg (4.6%)  | 82 %  | 5   |
| Grain | Crystal II 200           | 0.11 kg (1.6%)  | 71 %  | 200 |

## Hops

| Use for   | Name     | Amount  | Time     | Alpha acid |
|-----------|----------|---------|----------|------------|
| Boil      | Citra    | 52.38 g | 60 min   | 12 %       |
| Boil      | Amarillo | 15.72 g | 15 min   | 9.5 %      |
| Whirlpool | cascade  | 20.95 g | 0 min    | 6 %        |
| Dry Hop   | Amarillo | 10.47 g | 7 day(s) | 9.5 %      |
| Dry Hop   | Cascade  | 10.47 g | 7 day(s) | 6 %        |
| Dry Hop   | Cascade  | 15.72 g | 3 day(s) | 6 %        |

## Yeasts

| Name                              | Type | Form   | Amount   | Laboratory |
|-----------------------------------|------|--------|----------|------------|
| WLP060 - American Ale Yeast Blend | Ale  | Liquid | 52.38 ml | White Labs |