

JAZZY IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **117**
- SRM **6.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (33.3%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (33.3%)	79 %	16
Grain	Briess - Pale Ale Malt	0.5 kg (16.7%)	80 %	7
Grain	Briess - Pilsen Malt	0.5 kg (16.7%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	20 g	60 min	15.3 %
Aroma (end of boil)	Pacific Gem	50 g	10 min	15.3 %
Dry Hop	Summit	100 g	7 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	90 min