

# Jaglana IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (43.5%)	80 %	5
Grain	Płatki jaglane	1 kg (43.5%)	60 %	4
Grain	Płatki pszeniczne	0.3 kg (13%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mix	40 g	60 min	4 %
Aroma (end of boil)	Cashmere USA	10 g	0 min	8 %
Dry Hop	Cashmere USA	40 g	3 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis