Jaskier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **18**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.5 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(32.8%)*	80 %	5
Grain	Płatki owsiane	2 kg *(32.8%)*	60 %	3
Grain	Viking Pilsner malt	1 kg *(16.4%)*	82 %	4
Grain	Płatki pszeniczne	0.4 kg *(6.6%)*	60 %	3
Grain	Viking enzymatyczny	0.5 kg *(8.2%)*	76 %	7
Sugar	Milk Sugar (Lactose)	0.2 kg *(3.3%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Rody hodowlane	100 g	3 day(s)	7.5 %
Boil	Zula	10 g	60 min	8.3 %
Aroma (end of boil)	Zula	20 g	0 min	8.3 %
Whirlpool	Zula	70 g	15 min	8.3 %
Dry Hop	Książęcy	100 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Notes

- w surowcach to nie laktoza tylko maltodekstryna
  Aug 31, 2024, 10:46 PM