Jungle IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg *(87.3%)*	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg *(7.9%)*	79 %	16
Grain	Karmelowy żytni Strzegom	0.3 kg *(4.8%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	13.7 %
Boil	Cascade	10 g	20 min	7.6 %
Boil	Chinook	15 g	10 min	11.1 %
Aroma (end of boil)	Columbus	20 g	5 min	13.7 %
Dry Hop	Cascade	20 g	10 day(s)	7.6 %
Dry Hop	Columbus	10 g	5 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

Notes

- burzliwa 7 dni 16 stopni
  cicha 14 dni 12 stopni
  Nov 18, 2018, 2:55 PM