Zehn kleine Jägermeister

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **13.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.5 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg *(88.2%)*	80 %	45
Grain	Viking Cookie Malt	0.15 kg *(4.4%)*	72 %	50
Grain	Weyermann - Carapils	0.15 kg *(4.4%)*	78 %	4
Adjunct	Płatki owsiane	0.1 kg *(2.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	25 g	60 min	11 %
Aroma (end of boil)	Hallertau Blanc	15 g	10 min	11 %
Aroma (end of boil)	Fuggle	17 g	10 min	4.5 %
Dry Hop	Mandarina Bavaria	75 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

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