Duży Jankes

- Gravity **13.5 BLG**
- ABV **---**
- IBU **34**
- SRM **9.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7.25 kg *(86.8%)*	79 %	6
Grain	Strzegom Karmel 150	0.35 kg *(4.2%)*	75 %	150
Grain	Pszeniczny	0.75 kg *(9%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	13 %
Boil	Chinook	15 g	20 min	13 %
Boil	Simcoe	15 g	15 min	13 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Citra	30 g	4 day(s)	12 %

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.