

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 |