

## Experimental GJ2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Platki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Platki jeczienne	0.4 kg (6.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Experimental GJ2	50 g	20 min	5.8 %
Whirlpool	Experimental GJ2	50 g	20 min	5.8 %
Dry Hop	Experimental GJ2	100 g	2 day(s)	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s05	Ale	Dry	11 g	---