

# Inny Jankes

- Gravity **13.4 BLG**
- ABV ---
- IBU **33**
- SRM **9.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (88%)	79 %	6
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150
Grain	pszeniczny	0.5 kg (8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Boil	Chinook	10 g	20 min	13 %
Boil	Simcoe	10 g	15 min	13 %
Aroma (end of boil)	citra	10 g	0 min	12 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	20 g	4 day(s)	6 %
Dry Hop	Citra	20 g	4 day(s)	12 %

## Yeasts

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