

# IPA Jarrylo Single Hop

- Gravity **16 BLG**
- ABV ---
- IBU **56**
- SRM **8.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom pszeniczny	1.5 kg (21.4%)	81 %	6
Grain	Caraamber	0.5 kg (7.1%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	10 g	30 min	15 %
Boil	Jarrylo	30 g	20 min	15 %
Boil	Jarrylo	50 g	10 min	15 %
Dry Hop	Jarrylo	30 g	6 day(s)	15 %
Dry Hop	Jarrylo	30 g	4 day(s)	15 %
Dry Hop	Jarrylo	30 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis