

Jack Jazz II

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **65**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (71.4%) | 80.5 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.1%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (21.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 25 g | 60 min | 12.8 % |
| Boil | Magnum | 25 g | 30 min | 12.8 % |
| Boil | Simcoe | 25 g | 15 min | 12.1 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 12.1 % |
| Dry Hop | Centennial | 25 g | 4 day(s) | 10.5 % |
| Dry Hop | Centennial | 25 g | 4 day(s) | 10.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 30 g | 4 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------------|
| FM 53 Voss Kveik | Ale | Slant | 100 ml | Fermentum Mobile |

Notes

- Dodano Whirlflock cała tabelka na 15 minut gotowania.
Jan 25, 2024, 3:06 PM