

# Jämäjenkki

- Gravity **14 BLG**
- ABV ---
- IBU **59**
- SRM **45.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **9.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Munich	0.5 kg (16.7%)	81 %	23
Grain	Weyermann - Abbey Malt	0.5 kg (16.7%)	75 %	60
Grain	Brewferm - Cara Crystal	0.5 kg (16.7%)	75 %	161
Grain	Viking Malt - Chocolate	0.2 kg (6.7%)	60 %	1219
Grain	Viking Malt - Pale Ale	1.3 kg (43.3%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	30 min	6 %
Boil	Centennial	15 g	10 min	10.5 %
Boil	Cascade	60 g	5 min	6 %

## Yeasts

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