

# Jankes II

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **62**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6.28 kg (89.3%)	81 %	6
Grain	Strzegom Wiedeński	0.32 kg (4.6%)	79 %	10
Grain	Słód pszeniczny Bestmalz	0.32 kg (4.6%)	82 %	5
Grain	Crystal II 200	0.11 kg (1.6%)	71 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	52.38 g	60 min	12 %
Boil	Amarillo	15.72 g	15 min	9.5 %
Whirlpool	cascade	20.95 g	0 min	6 %
Dry Hop	Amarillo	10.47 g	7 day(s)	9.5 %
Dry Hop	Cascade	10.47 g	7 day(s)	6 %
Dry Hop	Cascade	15.72 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP060 - American Ale Yeast Blend	Ale	Liquid	52.38 ml	White Labs