

# Jankes Maniek

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- Gravity **13.1 BLG**
- ABV ---
- IBU **44**
- SRM **42**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.7 kg (55.1%)	80 %	7
Grain	Monachijski	1 kg (20.4%)	80 %	16
Grain	coofee	0.5 kg (10.2%)	--- %	400
Grain	Jęczmień palony	0.45 kg (9.2%)	55 %	985
Grain	Briess - Chocolate Malt	0.25 kg (5.1%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Simcoe	15 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Slant	150 ml	---