

# Jarrylo Single Hop AIPA

---

- Gravity **13.8 BLG**
- ABV ---
- IBU **57**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (56.6%)	79 %	6
Grain	Pilzneński	1 kg (18.9%)	81 %	4
Grain	Pszeniczny	1 kg (18.9%)	85 %	4
Grain	Caramunich III	0.3 kg (5.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	25 g	60 min	15 %
Aroma (end of boil)	Jarrylo	15 g	15 min	15 %
Aroma (end of boil)	Jarrylo	10 g	5 min	15 %
Dry Hop	Jarrylo	50 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar