

Jasper IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.5 liter(s)**
- Total mash volume **62 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **46.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **44.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 12 kg (77.4%) | 81 % | 4 |
| Grain | Żytni | 2.5 kg (16.1%) | 85 % | 8 |
| Grain | Płatki owsiane | 1 kg (6.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Chinook | 70 g | 20 min | 13 % |
| Whirlpool | Zombie | 200 g | 0 min | 10 % |
| Dry Hop | Zombie | 300 g | 7 day(s) | 10 % |
| Dry Hop | Hopzoil Ahhharoma Majik | 2 g | 3 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 22 g | Fermentis |