

# Kangur Jack

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **89**
- SRM **14.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (91.7%)	85 %	7
Grain	Caraaroma	0.25 kg (4.6%)	78 %	400
Grain	Special B Malt	0.2 kg (3.7%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Green Bullet	30 g	30 min	11 %
Aroma (end of boil)	Sorachi Ace	15 g	1 min	10 %
Aroma (end of boil)	Kohatu	15 g	1 min	7.8 %
Dry Hop	Sorachi Ace	15 g	3 day(s)	10 %
Dry Hop	Kohatu	15 g	3 day(s)	7.8 %
Dry Hop	Galaxy	60 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale