

Jack Daniels

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU ---
- SRM **4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **75 C**, Time **180 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **180 min** at **75C**
- Sparge using **-7 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Briess - Yellow Corn Flakes	12 kg (77.4%)	75 %	2
Grain	Viking Pilsner malt	2 kg (12.9%)	82 %	4
Grain	Žytni	1.5 kg (9.7%)	85 %	8