

Jackie Sharp

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **19.7**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Thomas Fawcett Halcyon | 2 kg (32.3%) | 80.5 % | 5 |
| Grain | Strzegom Pilzniejszy | 1 kg (16.1%) | 80 % | 4 |
| Grain | Fawcett - Pale Amber | 1 kg (16.1%) | 75 % | 60 |
| Grain | Briess - Victory Malt | 0.5 kg (8.1%) | 75 % | 55 |
| Grain | Briess - Special Roast Malt | 0.5 kg (8.1%) | 72 % | 79 |
| Grain | Weyermann - Special X | 0.5 kg (8.1%) | 75 % | 300 |
| Grain | Weyermann - Carawheat | 0.5 kg (8.1%) | 77 % | 97 |
| Grain | Płatki owsiane | 0.2 kg (3.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Aroma (end of boil) | East Kent Goldings | 50 g | 15 min | 5.1 % |
| Boil | Challenger | 40 g | 60 min | 7 % |
| Aroma (end of boil) | Challenger | 10 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| EMPIRE ALE M15 Mangrove Jack's | Ale | Dry | 11.5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|-----------|-----------|
| Flavor | Jack Daniel's - Oak Chips | 35 g | Secondary | 10 day(s) |