

# 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)