

# Jaga

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (57%)	81 %	6
Grain	Strzegom Monachijski typ II	0.3 kg (5.7%)	79 %	22
Grain	Strzegom Wiedeński	0.36 kg (6.8%)	79 %	10
Grain	Strzegom Pale Ale	1.6 kg (30.4%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	10.6 %
Boil	Cascade	20 g	15 min	6.8 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Dry Hop	Citra	10 g	16 day(s)	13.5 %
Dry Hop	Cascade	10 g	16 day(s)	6.8 %
Dry Hop	Centennial	15 g	16 day(s)	10.5 %
Dry Hop	Simcoe	15 g	16 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Notes

- 14 warka - 27.12.2016  
09.01.2017 - Złanie na cichą  
25.01.2-17 - Butelkowanie 2,5%BLG  
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