

Jankes

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **71**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.79 kg (83.3%)	80 %	5
Grain	Munich Malt	0.81 kg (11.7%)	80 %	18
Grain	Weyermann - Carapils	0.35 kg (5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40.53 g	60 min	9.5 %
Boil	Amarillo	34.74 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	34.74 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	11.58 g	1 min	9.5 %
Aroma (end of boil)	Cascade	23.16 g	1 min	6 %
Dry Hop	Cascade	80 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	200 ml	Wyeast Labs

Notes

- BLG:
 - nastawne 13.8
 - po burzliwej (11 dni) 3,6
 - cicha -> 10 dni
- Sep 20, 2020, 3:46 PM*