

# Jankes

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- Gravity **14.5 BLG**
- ABV ---
- IBU **31**
- SRM **7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (67.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.9%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (8.5%)	81 %	6
Grain	Weyermann - Carared	0.4 kg (6.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Citra	10 g	5 min	12 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Cascade	10 g	5 min	6 %