

# Jasny Gwint

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (68.7%)	80.5 %	3
Grain	Briess - Pale Ale Malt	2 kg (27.5%)	80 %	7
Grain	BESTMALZ - Best Melanoidin	0.18 kg (2.5%)	75 %	71
Grain	Simpsons - Crystal Rye	0.1 kg (1.4%)	73 %	177

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	65 min	11.5 %
Boil	First Gold	35 g	30 min	7.5 %
Boil	Target	15 g	10 min	11.5 %
Whirlpool	cascade 7% AA	22 g	0 min	7 %
Whirlpool	Hersbrucker	20 g	0 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Slant	200 ml	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min