

# Jazzman

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **11.2**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Extra Pale Crisp	3 kg (65.2%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (21.7%)	79 %	22
Grain	Weyermann Caramunich 3	0.3 kg (6.5%)	76 %	150
Grain	Płatki owsiane	0.3 kg (6.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	50 min	13 %
Boil	Crystal	15 g	20 min	4.5 %
Aroma (end of boil)	Crystal	15 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Witamina C	1.5 g	Boil	60 min
Other	Witamina C	1.5 g	Bottling	---