

# JIMI\_ALE

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.9 kg (58.6%)	81 %	4
Grain	Viking Munich Malt	0.55 kg (11.1%)	78 %	18
Grain	Viking Wheat Malt	1 kg (20.2%)	83 %	5
Grain	Płatki owsiane	0.5 kg (10.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.7 %
Boil	Saaz (Czech Republic)	20 g	15 min	2.95 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.7 %
Boil	Saaz (Czech Republic)	30 g	5 min	2.95 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	15.7 %
Dry Hop	Citra	50 g	---	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	FM

## Notes

- 18L wody do wyśładzania  
Woda 100% RO (odwrócona osmoza)  
*Oct 19, 2020, 8:19 PM*