

Jubil

- Gravity **14.3 BLG**
- ABV ---
- IBU **87**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 10 kg (89.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (8.9%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.2 kg (1.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 82 g | 60 min | 13.5 % |
| Boil | Chinook | 28 g | 60 min | 13 % |
| Boil | Lublin (Lubelski) | 29 g | 15 min | 4 % |
| Boil | Simcoe | 22 g | 12 min | 13.2 % |
| Boil | Equinox | 55 g | 5 min | 13.1 % |
| Boil | Mosaic | 30 g | 2 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | gips | 7 g | Mash | 60 min |
| Fining | mech irlandzki | 10 g | Boil | 15 min |
| Other | płatki jęczmienne | 400 g | Mash | 60 min |