

Jungle IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.5 kg (87.3%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.9%) | 79 % | 16 |
| Grain | Karmelowy żytni Strzegom | 0.3 kg (4.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Columbus | 30 g | 60 min | 13.7 % |
| Boil | Cascade | 10 g | 20 min | 7.6 % |
| Boil | Chinook | 15 g | 10 min | 11.1 % |
| Aroma (end of boil) | Columbus | 20 g | 5 min | 13.7 % |
| Dry Hop | Cascade | 20 g | 10 day(s) | 7.6 % |
| Dry Hop | Columbus | 10 g | 5 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |

Notes

- burzliwa 7 dni 16 stopni
cicha 14 dni 12 stopni
Nov 18, 2018, 2:55 PM