

# Just Jammin'

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **45**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	90 %	5
Grain	Karmelowy żytni Strzegom	0.5 kg (8.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	30 min	15.5 %
Aroma (end of boil)	Azacca	25 g	15 min	14 %
Dry Hop	Jarrylo	25 g	14 day(s)	15 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cytryna	1000 g	Secondary	7 day(s)
Flavor	Limonka	500 g	Secondary	7 day(s)
Flavor	Truskawka	250 g	Secondary	7 day(s)
Flavor	Dereń	1000 g	Secondary	7 day(s)