

DJ's Jacked Ale

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **20**
- SRM **12.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **66.7 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------------|------------------------------|-----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 4.54 kg (65.6%) | 78 % | 6 |
| Gambrinus ESB Pale Malt | | | | |
| Grain | Honey Malt | 0.68 kg (9.8%) | 80 % | 49 |
| Grain | Aromatic Malt | 0.45 kg (6.5%) | 78 % | 51 |
| Grain | Briess - Carapils Malt | 0.34 kg (4.9%) | 74 % | 3 |
| Grain | Briess - Wheat Malt, White | 0.23 kg (3.3%) | 85 % | 5 |
| Dry Extract | Briess DME - Sparkling Amber | 0.23 kg (3.3%) | 95 % | 20 |
| Sugar | Candi Sugar, Amber | 0.45 kg (6.5%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|---------|--------|------------|
| Boil | Kent Goldings | 39.69 g | 60 min | 5.5 % |
| Aroma (end of boil) | Styrian Golding | 14.17 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|-----------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 1005.5 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Flavor | Jack D | 652.04 g | Secondary | 180 day(s) |
| Other | Oak Barral | 0 g | Secondary | 180 day(s) |