

IPA Jakuba

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **87**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (56.3%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (35.2%)	80 %	5
Grain	Płatki owsiane	0.6 kg (8.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Mosaic	40 g	30 min	10 %
Boil	Galaxy	30 g	5 min	15 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	22 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Other	gips piwowarski	5 g	Mash	---