

# Jack Jazz Imperial IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **65**
- SRM **6**
- Style **Imperial 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 **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (71.4%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (21.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
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Boil	Simcoe	15 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Dry Hop	Centennial	30 g	4 day(s)	9 %
Dry Hop	Centennial	30 g	4 day(s)	18.7 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	4 day(s)	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	Fermentum Mobile