

Jämäjenkki

- Gravity **14 BLG**
- ABV ---
- IBU **59**
- SRM **45.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **9.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|------|
| Grain | Viking Malt - Munich | 0.5 kg (16.7%) | 81 % | 23 |
| Grain | Weyermann - Abbey Malt | 0.5 kg (16.7%) | 75 % | 60 |
| Grain | Brewferm - Cara Crystal | 0.5 kg (16.7%) | 75 % | 161 |
| Grain | Viking Malt - Chocolate | 0.2 kg (6.7%) | 60 % | 1219 |
| Grain | Viking Malt - Pale Ale | 1.3 kg (43.3%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade | 15 g | 30 min | 6 % |
| Boil | Centennial | 15 g | 10 min | 10.5 % |
| Boil | Cascade | 60 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |