

Jankes

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **71**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.79 kg (83.3%) | 80 % | 5 |
| Grain | Munich Malt | 0.81 kg (11.7%) | 80 % | 18 |
| Grain | Weyermann - Carapils | 0.35 kg (5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|---------|----------|------------|
| Boil | Amarillo | 40.53 g | 60 min | 9.5 % |
| Boil | Amarillo | 34.74 g | 30 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 34.74 g | 15 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 11.58 g | 1 min | 9.5 % |
| Aroma (end of boil) | Cascade | 23.16 g | 1 min | 6 % |
| Dry Hop | Cascade | 80 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 200 ml | Wyeast Labs |

Notes

- BLG:
 - nastawne 13.8
 - po burzliwej (11 dni) 3,6
 - cicha -> 10 dni
- Sep 20, 2020, 3:46 PM*