

Jon Snow 2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **73 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (64.5%)	81 %	4
Grain	Weyermann - Pale Wheat Malt	0.5 kg (16.1%)	85 %	5
Grain	Weyermann - Rye Malt	0.5 kg (16.1%)	85 %	7
Adjunct	Platki ryzowe	0.1 kg (3.2%)	30 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	40 min	9.6 %
Boil	Amarillo	26 g	7 min	9.6 %
Boil	Nelson Sauvín	30 g	7 min	12 %
Dry Hop	Nelson Sauvín	30 g	2 day(s)	12 %
Dry Hop	Azacca	50 g	2 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	Danstar
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Boil	10 min

Notes

- Drozdze uwodnione.
Mech irlandzki uwodniony.
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