

Jubil

- Gravity **14.3 BLG**
- ABV ---
- IBU **87**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (89.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (8.9%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (1.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	82 g	60 min	13.5 %
Boil	Chinook	28 g	60 min	13 %
Boil	Lublin (Lubelski)	29 g	15 min	4 %
Boil	Simcoe	22 g	12 min	13.2 %
Boil	Equinox	55 g	5 min	13.1 %
Boil	Mosaic	30 g	2 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	7 g	Mash	60 min
Fining	mech irlandzki	10 g	Boil	15 min
Other	płatki jęczmienne	400 g	Mash	60 min