

## Experimental GJ2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (86.2%)  | 80 %  | 5   |
| Grain | Platki owsiane       | 0.4 kg (6.9%) | 85 %  | 3   |
| Grain | Platki jeczienne     | 0.4 kg (6.9%) | 85 %  | 3   |

### Hops

| Use for   | Name             | Amount | Time     | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil      | lunga            | 10 g   | 60 min   | 11 %       |
| Boil      | Experimental GJ2 | 50 g   | 20 min   | 5.8 %      |
| Whirlpool | Experimental GJ2 | 50 g   | 20 min   | 5.8 %      |
| Dry Hop   | Experimental GJ2 | 100 g  | 2 day(s) | 5.8 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s05  | Ale  | Dry  | 11 g   | ---        |