

# Inny Jankes

- Gravity **13.4 BLG**
- ABV ---
- IBU **33**
- SRM **9.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5.5 kg (88%) | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.25 kg (4%) | 75 %  | 150 |
| Grain | pszeniczny          | 0.5 kg (8%)  | --- % | --- |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 20 g   | 30 min   | 13 %       |
| Boil                | Chinook | 10 g   | 20 min   | 13 %       |
| Boil                | Simcoe  | 10 g   | 15 min   | 13 %       |
| Aroma (end of boil) | citra   | 10 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Cascade | 10 g   | 0 min    | 6 %        |
| Dry Hop             | Cascade | 20 g   | 4 day(s) | 6 %        |
| Dry Hop             | Citra   | 20 g   | 4 day(s) | 12 %       |

## Yeasts

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