

# IPA z Jaśminem

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **58**
- SRM **6.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (76.1%)	80 %	7
Grain	Munich Malt	0.63 kg (9.6%)	80 %	18
Grain	Briess - Wheat Malt, White	0.63 kg (9.6%)	85 %	5
Grain	Oats, Malted	0.31 kg (4.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	50 g	60 min	7 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Aroma (end of boil)	Motueka	12.5 g	0 min	7 %
Whirlpool	Motueka	63 g	15 min	7 %
71°C - 77°C				
Whirlpool	Amarillo	63 g	15 min	9.5 %
Dry Hop	Amarillo	63 g	7 day(s)	9.5 %
Dry Hop	Motueka	63 g	7 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	25 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Jaśmin	31 g	Boil	0 min
Other	Jaśmin	31 g	Secondary	7 day(s)

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- When dry hopping with the jasmine, use a muslin or cloth like a tea bag, and make sure it has a heavy object in it (ensure its clean). This will help to keep the jasmine submerged in the beer for better flavour extraction

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