

# Jachas

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	9.3 kg (90.3%)	80 %	7
Adjunct	Pszenica niestodowana	1 kg (9.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %
Boil	Marynka	20 g	10 min	10 %