

# Jack Jazz II

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **65**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (71.4%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (21.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12.8 %
Boil	Magnum	25 g	30 min	12.8 %
Boil	Simcoe	25 g	15 min	12.1 %
Aroma (end of boil)	Simcoe	25 g	0 min	12.1 %
Dry Hop	Centennial	25 g	4 day(s)	10.5 %
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Dry Hop	Columbus/Tomahawk/Zeus	30 g	4 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 53 Voss Kveik	Ale	Slant	100 ml	Fermentum Mobile

## Notes

- Dodano Whirlflock cała tabelka na 15 minut gotowania.  
*Jan 25, 2024, 3:06 PM*