

# Jaguar 40 litrów 12,4 BLG

- Gravity **12.4 BLG**
- ABV ---
- IBU **31**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 8 kg (84.2%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.6 kg (6.3%) | 79 %  | 22  |
| Grain | Weyermann - Carapils        | 0.4 kg (4.2%) | 78 %  | 4   |
| Grain | Pszeniczny                  | 0.5 kg (5.3%) | 85 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Cascade | 50 g   | 60 min   | 6 %        |
| Boil      | Simcoe  | 50 g   | 30 min   | 6 %        |
| Whirlpool | Simcoe  | 50 g   | 10 min   | 6 %        |
| Dry Hop   | Citra   | 100 g  | 4 day(s) | 12 %       |
| Dry Hop   | Galaxy  | 100 g  | 4 day(s) | 15 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 150 ml | Safale     |

## Notes

- Do jednego fermentora GLAXY  
Do drugiego fermentora CITRA  
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