

Jankes

- Gravity **14.5 BLG**
- ABV ---
- IBU **31**
- SRM **7**
- Style **American Amber Ale**

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 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (67.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.9%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.5%) | 81 % | 6 |
| Grain | Weyermann - Carared | 0.4 kg (6.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Boil | Cascade | 10 g | 5 min | 6 % |