

# Jasna L-IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **79C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Wheat Malt    | 2 kg (28.2%)  | 83 %  | 5   |
| Grain | Viking Pale Ale malt | 5 kg (70.4%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 0.1 kg (1.4%) | 70 %  | 299 |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Hallertau Blanc | 30 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Mosaic          | 60 g   | 10 min   | 9.5 %      |
| Dry Hop             | Citra           | 90 g   | 2 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |