

# 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