

Jasny Gwint

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (68.7%) | 80.5 % | 3 |
| Grain | Briess - Pale Ale Malt | 2 kg (27.5%) | 80 % | 7 |
| Grain | BESTMALZ - Best Melanoidin | 0.18 kg (2.5%) | 75 % | 71 |
| Grain | Simpsons - Crystal Rye | 0.1 kg (1.4%) | 73 % | 177 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | Target | 35 g | 65 min | 11.5 % |
| Boil | First Gold | 35 g | 30 min | 7.5 % |
| Boil | Target | 15 g | 10 min | 11.5 % |
| Whirlpool | cascade 7% AA | 22 g | 0 min | 7 % |
| Whirlpool | Hersbrucker | 20 g | 0 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------------|-----|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Slant | 200 ml | Mangrove Jack's |
|--------------------------------------|-----|-------|--------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |