

# VS Jarryllo

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **64**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (24%)	83 %	5
Grain	Płatki owsiane	0.5 kg (8%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.25 kg (4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Aroma (end of boil)	Vic Secret	50 g	2 min	16.3 %
Aroma (end of boil)	Jarryllo	50 g	2 min	15 %
Whirlpool	Vic Secret	50 g	0 min	16.3 %
Whirlpool	Jarryllo	50 g	0 min	15 %
Dry Hop	Vic Secret	100 g	3 day(s)	16.3 %
Dry Hop	Jarryllo	100 g	3 day(s)	15 %