

89 JAG

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.9 kg (70.9%) | 80 % | 7 |
| Grain | Briess - Wheat Malt, Red | 0.7 kg (12.7%) | 81 % | 5 |
| Sugar | jaggery | 0.9 kg (16.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Northdown | 65 g | 90 min | 5 % |
| Boil | East Kent Goldings | 110 g | 5 min | 5.1 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|-------|
| Spice | kozieradka | 3 g | Boil | 5 min |

Notes

- maturation 8-12 weeks
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