

# DJ's Jacked Ale

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **20**
- SRM **12.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **66.7 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4.54 kg (65.6%)	78 %	6
Gambrinus ESB Pale Malt				
Grain	Honey Malt	0.68 kg (9.8%)	80 %	49
Grain	Aromatic Malt	0.45 kg (6.5%)	78 %	51
Grain	Briess - Carapils Malt	0.34 kg (4.9%)	74 %	3
Grain	Briess - Wheat Malt, White	0.23 kg (3.3%)	85 %	5
Dry Extract	Briess DME - Sparkling Amber	0.23 kg (3.3%)	95 %	20
Sugar	Candi Sugar, Amber	0.45 kg (6.5%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	39.69 g	60 min	5.5 %
Aroma (end of boil)	Styrian Golding	14.17 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	1005.5 ml	White Labs

**Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Jack D	652.04 g	Secondary	180 day(s)
Other	Oak Barral	0 g	Secondary	180 day(s)