

Jack Jazz Imperial IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **65**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (71.4%) | 80.5 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.1%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (21.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 11.5 % |
| Boil | Magnum | 30 g | 30 min | 11.5 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.2 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 9 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 18.7 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 30 g | 4 day(s) | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | Fermentum Mobile |