

# Jankes

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (14.9%)	82 %	5
Grain	Weyermann - Carapils	0.3 kg (4.5%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.5%)	80 %	6
Grain	Strzegom Wiedeński	0.3 kg (4.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	20 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Centennial	10 g	10 min	10.5 %
Dry Hop	Amarillo	40 g	7 day(s)	9.5 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %
Boil	Mosaic	20 g	10 min	10 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis