

## Jankes#2

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.1%)	80 %	5
Grain	Weyermann - Vienna Malt	0.3 kg (4.4%)	81 %	8
Grain	Pszeniczny	1 kg (14.8%)	85 %	4
Grain	Briess - Carapils Malt	0.3 kg (4.4%)	74 %	3
Grain	Weyermann - Acidulated Malt	0.15 kg (2.2%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Mosaic	10 g	10 min	10 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Amarillo	40 g	7 day(s)	9.5 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 54	Ale	Liquid	1500 ml	fermentum mobile