

# Jankes

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Bestmaltz Melanoidynowy	0.5 kg (7.1%)	75 %	70
Grain	Strzegom Caramel Pale	0.5 kg (7.1%)	77 %	8
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Citra	10 g	20 min	13.5 %
Boil	Citra	10 g	10 min	13.5 %
Dry Hop	Citra	20 g	3 day(s)	13.5 %
Boil	Simcoe	10 g	60 min	13.1 %
Boil	Simcoe	10 g	20 min	13.1 %
Boil	Simcoe	10 g	10 min	13.1 %
Dry Hop	Simcoe	20 g	3 day(s)	13.1 %

## Yeasts

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

## Notes

- Ekstrakt początkowy 17,5 BLG  
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