

Jankes II

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **62**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 6.28 kg (89.3%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 0.32 kg (4.6%) | 79 % | 10 |
| Grain | Słód pszeniczny Bestmalz | 0.32 kg (4.6%) | 82 % | 5 |
| Grain | Crystal II 200 | 0.11 kg (1.6%) | 71 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|---------|----------|------------|
| Boil | Citra | 52.38 g | 60 min | 12 % |
| Boil | Amarillo | 15.72 g | 15 min | 9.5 % |
| Whirlpool | cascade | 20.95 g | 0 min | 6 % |
| Dry Hop | Amarillo | 10.47 g | 7 day(s) | 9.5 % |
| Dry Hop | Cascade | 10.47 g | 7 day(s) | 6 % |
| Dry Hop | Cascade | 15.72 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|----------|------------|
| WLP060 - American Ale Yeast Blend | Ale | Liquid | 52.38 ml | White Labs |