

# Pirate Jack

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **72**
- SRM **5.9**
- Style **American 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Viking Malt	5.2 kg (74.8%)	80 %	6
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (7.2%)	82 %	5
Grain	BESTMALZ - Best Vienna	1 kg (14.4%)	80.5 %	9
Grain	Bestmalz Carmel Pils	0.25 kg (3.6%)	70 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.5 %
Boil	Simcoe	30 g	30 min	12.9 %
Boil	Citra	20 g	30 min	13.6 %
Aroma (end of boil)	Simcoe	10 g	1 min	12.9 %
Aroma (end of boil)	Cascade	20 g	1 min	6.5 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	60 min
Water Agent	Chlorek wapnia	7 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	60 min