

## 52. Jaśnie Pan

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **44**
- SRM **4.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **27 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (71.4%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2 kg (28.6%) | 81 %  | 6   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 40 g   | 65 min | 11 %       |
| Boil                | Cascade | 10 g   | 30 min | 6 %        |
| Aroma (end of boil) | Cascade | 10 g   | 10 min | 6 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale  | Slant | 250 ml | Safbrew    |

### Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Flavor | Zest pomarańczy | 58 g   | Boil    | 15 min |
| Spice  | Zest pomelo     | 50 g   | Boil    | 10 min |
| Flavor | Kolendra        | 20 g   | Boil    | 15 min |