

ADAM IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

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

Mash step by step

- Heat up **19 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pale Ale IREKS | 4.1 kg (73.2%) | 80 % | 8 |
| Grain | Płatki owsiane | 1.2 kg (21.4%) | 85 % | 3 |
| Grain | Wiedeński IREKS | 0.3 kg (5.4%) | 75 % | 17 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Whirlpool | Simcoe | 30 g | 1 min | 13.2 % |
| Whirlpool | Citra | 30 g | 1 min | 12 % |
| Whirlpool | Chinook | 20 g | 1 min | 13 % |