

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 |