

# ADAM IPA

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- 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 %