

## 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