

# Adam jasny

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **5.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale IREKS	3.5 kg (66%)	80 %	8
Grain	Żytni Strzegom	1.5 kg (28.3%)	85 %	8
Grain	Weyermann pszeniczny jasny	0.3 kg (5.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23.5 g	35 min	11 %
Boil	Equinox	15 g	15 min	13.1 %
Boil	Equinox	35 g	0 min	13.1 %
Boil	Citra	25 g	0 min	12 %
Whirlpool	Citra	25 g	20 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Centennial	50 g	5 day(s)	9.4 %