

JasneŻe IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **3.2**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (75%)	82 %	4
Grain	Pszeniczny	1 kg (25%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	20 g	60 min	8.5 %
Aroma (end of boil)	Citra	20 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa S-04	Ale	Slant	100 ml	---