

# 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 %       |