

## #11 Jasne Pełne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.9**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (88.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (11.5%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	12 g	60 min	10.5 %
Boil	Tettnang	5 g	10 min	4 %
Whirlpool	Tettnang	10 g	10 min	4 %
Dry Hop	Tettnang	15 g	5 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	60 min