

## #13 Jasne Pełne 3 Raspberry

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **4.3**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **0 %**
- Size with trub loss **9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **10.9 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      | Marynka               | 12 g   | 60 min   | 8.7 %      |
| Boil      | Saaz (Czech Republic) | 5 g    | 10 min   | 4 %        |
| Whirlpool | Saaz (Czech Republic) | 10 g   | 10 min   | 4 %        |
| Dry Hop   | Hersbrucker           | 15 g   | 5 day(s) | 3 %        |

### 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   |
| Flavor | Maliny         | 800 g | Secondary | 6 day(s) |
| Flavor | Laktoza        | 250 g | Secondary | 6 day(s) |
| Flavor | Ksylitol       | 60 g  | Secondary | 6 day(s) |
| Flavor | Laktoza        | 100 g | Bottling  | ---      |
| Flavor | Ksylitol       | 40 g  | Bottling  | ---      |