

Jasne bo zasne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **5.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **42.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **5 min**

Mash step by step

- Heat up **27.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **73C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Pilzneński | 5.3 kg (57%) | 81 % | 4 |
| Grain | Monachijski | 3 kg (32.3%) | 80 % | 16 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (10.8%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 80 g | 45 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 5 min | 4 % |
| Boil | Izabella | 100 g | 20 min | 6.8 % |
| Mash | Lublin (Lubelski) | 100 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 11 g | Gozdawa |