

## Jasne Pełne 12

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.2**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki drzewa czereśni	100 g	Secondary	7 day(s)