

# Jasne z resztek

- Gravity **10.8 BLG**
- ABV ---
- IBU **8**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time --- **min**
- Evaporation rate **8 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **43 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **-8.2 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (51.2%)	80 %	4
Grain	Strzegom pszeniczny	2 kg (48.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	50 min	3 %
Boil	Lublin (Lubelski)	10 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew

## Notes

- Warka 4  
warzenie: 30.12.2015  
butelkowanie: 27.01.2016  
cukier: 120 g  
alkohol ok: 3,6  
blg pocz:10  
blg kon: 2,9

UWAGI:  
nieodfiltrowane, drożdże użyte drugi raz, w smaku kwaśne, kolor słomkowy jasny.  
*Feb 7, 2016, 3:37 PM*