

# Jaśniak

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **15**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.7 kg (90.2%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.4 kg (9.8%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	4.2 %
Boil	Hallertau Tradition	10 g	15 min	5 %