

# Jasny Ale urodzinowy

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **2.8**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (92.1%)	80 %	4
Grain	colorado	0.3 kg (7.9%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	50 min	4 %
Boil	Saaz (Czech Republic)	20 g	20 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min