

# Jasny gwint

- Gravity **11.8 BLG**
- ABV ---
- IBU **20**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.4 kg (51.1%) | 79 %  | 6   |
| Grain | Pszeniczny        | 1 kg (21.3%)   | 85 %  | 4   |
| Grain | płatki pszenne    | 1 kg (21.3%)   | --- % | --- |
| Grain | płatki owsiane    | 0.3 kg (6.4%)  | --- % | --- |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 10 g   | 60 min | 13.5 %     |
| Boil    | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 1 min  | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

## Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | Curacao                    | 10 g   | Boil    | 10 min |
| Spice | kolendra                   | 5 g    | Boil    | 10 min |
| Spice | curacao                    | 10 g   | Boil    | 5 min  |
| Spice | kolendra                   | 5 g    | Boil    | 5 min  |
| Spice | Skórka słodkiej pomarańczy | 100 g  | Boil    | 5 min  |