

Polskie jasne

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (73.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.3 kg (19.1%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 0.5 kg (7.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 30 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 5 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 30 g | 7 day(s) | 4 % |
| Dry Hop | Marynka | 10 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 50 ml | Fermentis |