

# Polskie jasne

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (75.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (18.9%)	79 %	10
Grain	Karmelowy Czerwony	0.3 kg (5.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	2 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis