

# Polskie Jasne

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **4.7**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.15 kg (92.5%)	80 %	4
Grain	Karmelowy Czerwony	0.26 kg (7.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22.1 g	60 min	10 %
Boil	Lublin (Lubelski)	17 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	17 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	39.1 g	Fermentis