

# Polskie Jasne

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (51.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.4 kg (10.3%)	79 %	16
Grain	Płatki żytnie	0.28 kg (7.2%)	80 %	4.5
Grain	Viking Pilsner malt	1.2 kg (30.9%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	15 min	7.3 %
Boil	Oktawia	25 g	1 min	7.3 %
Boil	Marynka	20 g	60 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis