

# Polskie Jasne pełne 12 BLG

- Gravity **11.2 BLG**
- ABV ---
- IBU **22**
- SRM **4.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **75 C**, Time **30 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **75C**
- Keep mash **30 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (67.3%)	80 %	4
Grain	Strzegom Wiedeński	1.2 kg (24.5%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.4 kg (8.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	30 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	300 ml	---