

Polskie Jasne Pełne Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (69.8%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (23.3%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 0 min | 7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 55 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |