

## jasne Colorado Pale Base

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **8**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Colorado Pale Base         | 5 kg (90.9%)  | 79 %  | 6   |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (9.1%) | 75 %  | 120 |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 25 g   | 35 min   | 8.8 %      |
| Aroma (end of boil) | Marynka | 10 g   | 0 min    | 8.8 %      |
| Dry Hop             | Oktawia | 50 g   | 7 day(s) | 7.8 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us4  | Ale  | Dry  | 11 g   | ---        |