

Polskie Jasne Pełne Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.8**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (75.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (18.9%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	15 g	30 min	10 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	2 min	4 %
Boil	Marynka	20 g	2 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---