Polskie Jasne na Puławskim

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **4.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

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

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg *(82.4%)*	82 %	4
Grain	Abbey Malt Weyermann	0.5 kg *(9.8%)*	75 %	45
Grain	Płatki owsiane	0.4 kg *(7.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Boil	Puławski	10 g	20 min	4.3 %
Boil	Puławski	10 g	5 min	4.3 %
Boil	Iunga	10 g	20 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale