

# Jasmine ale

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **25**
- SRM **5.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 2.5 kg (61%)  | 81 %  | 4   |
| Grain | Monachijski          | 1 kg (24.4%)  | 80 %  | 16  |
| Grain | Abbey Malt Weyermann | 0.3 kg (7.3%) | 75 %  | 45  |
| Grain | Carabelge            | 0.3 kg (7.3%) | 80 %  | 30  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 15 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Marynka           | 15 g   | 15 min   | 10 %       |
| Dry Hop             | Lublin (Lubelski) | 30 g   | 4 day(s) | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name       | Amount | Use for   | Time     |
|-------|------------|--------|-----------|----------|
| Spice | jaśmin     | 30 g   | Secondary | 3 day(s) |
| Spice | owoce goji | 10 g   | Secondary | 3 day(s) |