Jasne Pełne

- Gravity **12.4 BLG**
- ABV **---**
- IBU **55**
- SRM **5.8**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(71.4%)*	80 %	4
Grain	Cara-Pils/Dextrine	0.5 kg *(8.9%)*	72 %	4
Grain	Strzegom Monachijski typ I	1 kg *(17.9%)*	79 %	16
Grain	Weyermann - Acidulated Malt	0.1 kg *(1.8%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	80 min	10.5 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	Lublin (Lubelski)	10 g	0 min	4 %
Boil	Marynka	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	Danstar

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech	10 g	Boil	15 min

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