

Polskie Jasne Pełne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.9%)	82 %	4
Grain	Viking Vienna Malt	1 kg (15.4%)	79 %	7
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	70 min	8 %
cytrusy, grejpfrut, lukrecja, anyż, trawiasty, kwiatowy, ziołowy, żywiczny, korzenny, owocowy.				
Boil	Sybilla	10 g	10 min	5.5 %
korzenny, ziołowy, kwiatowy, cytryna, żywica sosnowa.				
Boil	Lublin (Lubelski)	10 g	10 min	2.6 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	0 min	2.6 %
herbata z cytryną, curry, koperek, jałowiec, ziemisty, kwiatowe, ziołowy.				
Aroma (end of boil)	Sybilla	20 g	0 min	5.5 %
Aroma (end of boil)	Marynka	10 g	0 min	8 %
Whirlpool	Lublin (Lubelski)	30 g	10 min	2.6 %
80-70C na 10min.				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	5 min

Notes

- hoprate 7,5 g/l
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