Polskie Jasne Pełne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg *(87.5%)*	82 %	4
Grain	Strzegom Wiedeński	0.4 kg *(8.3%)*	79 %	10
Grain	Briess - Carapils Malt	0.2 kg *(4.2%)*	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	45 min	8.4 %
Boil	Lublin (Lubelski)	15 g	15 min	5.7 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	5.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

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

Notes

- Fermentacja burzliwa - 7 dni w temperaturze 17-19 °C
  Fermentacja cicha - 7 dni w temperaturze 17-19 °C

  Butelkowanie z dodatkiem glukozy 8 g/l

  Nagazowanie - 7 dni w temperaturze 17-19 °C, później przenieść w chłodniejsze miejsce.
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