

Jasne Pełne Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **5.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Viking Vienna Malt	2 kg (44.4%)	79 %	7
Grain	Viking Munich Malt	0.5 kg (11.1%)	78 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	15 g	30 min	10.5 %
Whirlpool	Falconer's Flight	30 g	15 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	11 g	---