

## #12 Polskie Jasne 12blg

- Gravity **11 BLG**
- ABV ---
- IBU **40**
- SRM **5**
- Style **American Pale Ale**

### 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.7 kg (92.5%) | 80 %  | 4   |
| Grain | Strzegom Karmel 30  | 0.3 kg (7.5%)  | 75 %  | 30  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 25 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 10 min | 4 %        |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 150 ml | ---        |

### Extras

| Type    | Name           | Amount | Use for | Time   |
|---------|----------------|--------|---------|--------|
| Finning | mech irlandzki | 5 g    | Boil    | 15 min |