

## #12 Polskie Jasne 12blg

- Gravity **10 BLG**
- ABV **4 %**
- IBU **38**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **88.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 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 **42 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 **60.5 liter(s)** of **76C** water or to achieve **88.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	12.95 kg (92.5%)	80 %	4
Grain	Strzegom Karmel 30	1.05 kg (7.5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	87.5 g	60 min	10 %
Boil	Lublin (Lubelski)	70 g	20 min	4 %
Boil	Lublin (Lubelski)	35 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	525 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	17.5 g	Boil	15 min