

## #49 Jasne Ursynowskie

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **9.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **12.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal jasny pilzneński	1.75 kg (100%)	70.5 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ursynowski dziki	20 g	60 min	3 %
Boil	Ursynowski dziki	20 g	30 min	3 %
Aroma (end of boil)	Ursynowski dziki	20 g	10 min	3 %
Dry Hop	Ursynowski dziki	50 g	5 day(s)	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	50 ml	Fermentum Mobile