

#49 Jasne Ursynowskie

- 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 |