

# Jasmine ale

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **25**
- SRM **5.4**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (61%)	81 %	4
Grain	Monachijski	1 kg (24.4%)	80 %	16
Grain	Abbey Malt Weyermann	0.3 kg (7.3%)	75 %	45
Grain	Carabelge	0.3 kg (7.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Marynka	15 g	15 min	10 %
Dry Hop	Lublin (Lubelski)	30 g	4 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	jaśmin	30 g	Secondary	3 day(s)
Spice	owoce goji	10 g	Secondary	3 day(s)