

# Jasne

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **4.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **56.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10.5 kg (84%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (8%)	60 %	16
Grain	Weyermann - Carapils	1 kg (8%)	5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	20 g	60 min	14 %
Boil	Lublin (Lubelski)	120 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	500 ml	Moje