

Jasne Pełne

- Gravity **12.1 BLG**
- ABV ---
- IBU **19**
- SRM **4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (82%) | 80 % | 4.5 |
| Grain | Viking Pale Ale malt | 1 kg (16.4%) | 80 % | 6.5 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.7 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 5 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 5 % |
| Whirlpool | Lublin (Lubelski) | 10 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 4 g | Boil | 10 min |