

# Jasne Pełne

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **28**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 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)**

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński  | 5.5 kg (90.2%) | 80 %   | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (8.2%)  | 78 %   | 4   |
| Grain | Acid Malt            | 0.1 kg (1.6%)  | 58.7 % | 6   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 25 g   | 60 min | 9.5 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| FM 31 | Lager | Slant | 200 ml | własne     |