

# jasne pełne resztki

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (42.9%)	80 %	4
Grain	Viking Pale Ale malt	1.1 kg (19.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.6 kg (10.7%)	79 %	16
Grain	Płatki owsiane	0.5 kg (8.9%)	85 %	3
Dry Extract	ekstrakt super jasny gozdawa	1 kg (17.9%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	20 min	12 %
Boil	Saaz (Czech Republic)	30 g	20 min	3.4 %
Boil	Mandarina Bavaria	40 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis