

# jasne polskie

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- Gravity **11.9 BLG**
- ABV ---
- IBU **22**
- SRM **11.2**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (92.3%)  | 80 %  | 5   |
| Grain | Karmelowy            | 0.5 kg (7.7%) | 75 %  | 300 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 25 g   | 60 min | 10 %       |
| Boil                | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 0 min  | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 1 g    | Fermentis  |