

# Jasny Ale

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **8.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (87.2%)	81 %	26
Grain	Weyermann - Carapils	0.3 kg (7.7%)	78 %	4
Grain	Słód owsiany Fawcett	0.2 kg (5.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	20 g	60 min	8.8 %
Boil	Lublin (Lubelski)	30 g	10 min	5.3 %

## Yeasts

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