

# Jerzyk Jasny

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **4.6**
- Style **American Pale Ale**

## 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12 %
Boil	Mosaic	15 g	20 min	12 %
Boil	Mosaic	20 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis