

# Narodowe - Jasne pełne

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **6.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Werman Monachijski typ II | 1.5 kg (42.9%) | 79 %  | 22  |
| Grain | Pilzneński                | 2 kg (57.1%)   | 81 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnat  | 10 g   | 60 min | 11.2 %     |
| Aroma (end of boil) | Magnat  | 10 g   | 10 min | 11.2 %     |
| Aroma (end of boil) | Marynka | 20 g   | 10 min | 7.6 %      |
| Aroma (end of boil) | Marynka | 30 g   | 0 min  | 7.6 %      |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-23 | Lager | Dry  | 11.5 g | ---        |