

# Paczkóś Jasny

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **5.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.95 kg (37.9%)	80 %	5
Grain	Viking Pilsner malt	1 kg (19.4%)	82 %	4
Grain	Viking Vienna Malt	0.95 kg (18.4%)	79 %	7
Grain	Strzegom Karmel 30	0.5 kg (9.7%)	75 %	30
Grain	Viking Wheat Malt	0.75 kg (14.6%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	25 g	60 min	6 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis