

# Polske jane by marcin v1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **3.1**
- Style **Specialty Beer**

## 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński PREMIUM	4.6 kg (90.2%)	81 %	2.5
Grain	Weyermann - Carapils	0.5 kg (9.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	7.3 %
Boil	Lublin (Lubelski)	13 g	20 min	3.7 %
Aroma (end of boil)	Lublin (Lubelski)	17 g	5 min	3.7 %
Aroma (end of boil)	Marynka	5 g	5 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Yeast

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	15 min
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## Notes

- Fermentacja burzliwa - 9+ dni w temperaturze 17-19 °C  
Fermentacja cicha - 14+ dni w temperaturze 17-19 °C  
Butelkowanie z dodatkiem glukozy 6 g/l  
*Sep 8, 2020, 11:32 AM*