

# Polskie Jasne

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	3.7 kg (92.5%)	95 %	4
Grain	Strzegom Karmel 30	0.3 kg (7.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	21 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew