

Polskie Jasne

- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.9 liter(s)**

Steps

- Temp **68 C**, Time **20 min**
- Temp **74 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **40 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.6 kg (92.6%) | 81 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.37 kg (7.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 10 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 50 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |