

## Polskie Jasne #9

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **6.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.53 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **38.1 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **29.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **30.1 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.4 kg (88.1%)	80 %	4
Grain	Strzegom Karmel 150	0.6 kg (7.1%)	75 %	150
Grain	Płatki owsiane	0.4 kg (4.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentum mobile	Ale	Liquid	60 ml	---