

polskie jasne ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **41**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (92.5%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (7.5%)	75 %	30

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	5 min	4 %

Yeasts

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