

# Polskie Jasne Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **4.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (33.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Boil	Lublin (Lubelski)	30 g	10 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.75 g	Fermentis