

Polskie Jasne pełne 12 BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **4.8**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **75 C**, Time **30 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **75C**
- Keep mash **30 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.3 kg (67.3%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.2 kg (24.5%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (8.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 12 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale | Slant | 300 ml | --- |