

# Polskie jasne pelne HB

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount       | Yield | EBC |
|-------|---------------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt             | 3 kg (69.8%) | 82 %  | 4   |
| Grain | Viking Vienna Malt              | 1 kg (23.3%) | 79 %  | 7   |
| Grain | Karmelowy Jasny<br>30EBC viking | 0.3 kg (7%)  | 75 %  | 30  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 0 min  | 4 %        |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory       |
|--------------------------|------|--------|--------|------------------|
| FM11 Wichrowe<br>Wzgórza | Ale  | Liquid | 40 ml  | Fermentum Mobile |