

# Polskie jasne pełne mniej gorzkie

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 25 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 15 min   | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 5 min    | 4 %        |
| Dry Hop             | Cascade PL        | 50 g   | 3 day(s) | 5.2 %      |

## Yeasts

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