

# Jasne

- Gravity **12.4 BLG**
- ABV ---
- IBU **52**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 85 %  | 5   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 16.1 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 25 min   | 16.1 %     |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 4 min    | 16.1 %     |
| Dry Hop | Zythos                 | 30 g   | 4 day(s) | 9.2 %      |
| Dry Hop | Mosaic                 | 30 g   | 4 day(s) | 13.2 %     |
| Dry Hop | Lublin (Lubelski)      | 30 g   | 4 day(s) | 3 %        |

## Yeasts

| Name                                  | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Dry  | 10 g   | Gozdawa    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                 |      |      |        |
|--------|-----------------|------|------|--------|
| Fining | CURACAO         | 20 g | Boil | 15 min |
| Fining | MECH IURLANDZKI | 5 g  | Boil | 10 min |