

# 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
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Fining	CURACAO	20 g	Boil	15 min
Fining	MECH IURLANDZKI	5 g	Boil	10 min