

# Jasne

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM ---
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

| Type  | Name     | Amount       | Yield | EBC |
|-------|----------|--------------|-------|-----|
| Grain | Pale ale | 12 kg (100%) | --- % | --- |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Maryn    | 100 g  | 60 min | 7.8 %      |
| Boil      | Lubelski | 50 g   | 10 min | 4.6 %      |
| Whirlpool | Lubelski | 50 g   | 0 min  | 4.6 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 7 g    | Safale     |