

# Jasne Kujawskie

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (80%)	82 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (13.3%)	79 %	16
Grain	Płatki owsiane	0.25 kg (6.7%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Magnat	10 g	45 min	11.2 %
Boil	Lomik	15 g	10 min	4.6 %
Whirlpool	Lublin (Lubelski)	20 g	70 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---