

# Jasne pełne

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **16**
- SRM **1.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **55 %**
- 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	4 kg (80%)	--- %	---
Grain	Monachijski	1 kg (20%)	80 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	1 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	50 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	65 min	4 %

## Yeasts

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