

# Jasne Perle/Mosaic 14blg

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **20.5**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Karmelowy Czerwony	0.45 kg (9%)	75 %	59
Grain	Strzegom pszenica prażona	0.25 kg (5%)	70 %	1000
Grain	Płatki owsiane	0.3 kg (6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Perle	15 g	40 min	7 %
Boil	Mosaic	20 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Slant	50 ml	Sadowa

## Extras

Type	Name	Amount	Use for	Time
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Other	Wirfloc	10 g	Boil	15 min
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