

# Jasny gwint

- Gravity **11.8 BLG**
- ABV ---
- IBU **20**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (51.1%)	79 %	6
Grain	Pszeniczny	1 kg (21.3%)	85 %	4
Grain	płatki pszenne	1 kg (21.3%)	--- %	---
Grain	płatki owsiane	0.3 kg (6.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	Lublin (Lubelski)	20 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	10 min
Spice	kolendra	5 g	Boil	10 min
Spice	curacao	10 g	Boil	5 min
Spice	kolendra	5 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	100 g	Boil	5 min