

# Kasia & Krzysiek - Polskie Jasne Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **30**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.7 kg (93.1%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (6.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL Puławski	10 g	60 min	6 %
Boil	PL Puławski	10 g	30 min	6 %
Aroma (end of boil)	PL Puławski	30 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 IV	Ale	Slant	80 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	15 min