

# Polskie jasne

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (92.3%)	80 %	4
Grain	Weyermann - Carapils	0.25 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnum	10 g	50 min	11 %
Whirlpool	sibilla	25 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---