

# Polskie Jasne

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **30**
- SRM **3.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 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 **12.9 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 **20.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount      | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński   | 4 kg (93%)  | 80 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (7%) | 75 %  | 30  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 15 g   | 60 min | 10 %       |
| Boil                | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |
| Aroma (end of boil) | Marynka           | 35 g   | 5 min  | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 5 min  | 4 %        |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Gozdawa - US West Coast | Ale  | Dry  | 10 g   | Gozdawa    |

## Notes

- Kalkulator "Twój Browar"  
IBU 27,7  
Barwa 7

BLG 12,1

AIKO końcowe: 2BLG/5%, 3BLG/4,5 %, 4BLG/3,9%, 5BLG/3,4%

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