

# Polskie Jasne Ale

- Gravity **10.5 BLG**
- ABV ---
- IBU **45**
- SRM **5.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **56 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **30 min** at **56C**
- Keep mash **30 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (73.2%)	79 %	6
Grain	Strzegom Pilzneński	0.8 kg (19.5%)	80 %	4
Grain	Strzegom Karmel 30	0.2 kg (4.9%)	75 %	30
Grain	Strzegom Bursztynowy	0.1 kg (2.4%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Junga	20 g	40 min	11 %
Boil	Sybilla	10 g	10 min	3.5 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew US-05	Ale	Dry	11.5 g	Safbrew