

Polskie jasne na pale

- Gravity **12.6 BLG**
- ABV ---
- IBU **42**
- SRM **6.9**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (60%)	80 %	4
Grain	Biscuit Malt	0.5 kg (11.1%)	79 %	45
Grain	Płatki owsiane	0.3 kg (6.7%)	85 %	3
Grain	Pszeniczny	1 kg (22.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	40 min	10 %
Boil	Marynka	15 g	20 min	10 %
Boil	Epic	15 g	15 min	5 %
Dry Hop	Epic	15 g	20 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M10 Workhorse	Ale	Dry	25 g	Mangrove Jack's