

Polskie Jasne Pełne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (76.9%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (15.4%) | 79 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 70 min | 8 % |
| cytrusy, grejpfrut, lukrecja, anyż, trawiasty, kwiatowy, ziołowy, żywiczny, korzenny, owocowy. | | | | |
| Boil | Sybilla | 10 g | 10 min | 5.5 % |
| korzenny, ziołowy, kwiatowy, cytryna, żywica sosnowa. | | | | |
| Boil | Lublin (Lubelski) | 10 g | 10 min | 2.6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 0 min | 2.6 % |
| herbata z cytryną, curry, koperek, jałowiec, ziemisty, kwiatowe, ziołowy. | | | | |
| Aroma (end of boil) | Sybilla | 20 g | 0 min | 5.5 % |
| Aroma (end of boil) | Marynka | 10 g | 0 min | 8 % |
| Whirlpool | Lublin (Lubelski) | 30 g | 10 min | 2.6 % |
| 80-70C na 10min. | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | whirlfloc | 1.25 g | Boil | 5 min |

Notes

- hoprate 7,5 g/l
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