

Polskie Jasne

- Gravity **11 BLG**
- ABV ---
- IBU **37**
- SRM ---

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.9 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 **14.9 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 **22.3 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 4.6 kg (92.6%) | --- % | --- |
| Grain | Karmelowy | 0.37 kg (7.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 50 g | 10 min | 10.5 % |
| Boil | Lubelski | 25 g | 50 min | 3.5 % |
| Boil | Lubelski | 25 g | 60 min | 3.5 % |

Yeasts

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

Notes

- Burzliwa 7-10 dni
Cicha 7 dni
Aug 10, 2016, 10:07 PM