

# Polskie Jasne pełne 12 BLG

- Gravity **11.2 BLG**
- ABV ---
- IBU **22**
- SRM **4.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **75 C**, Time **30 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **75C**
- Keep mash **30 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński      | 3.3 kg (67.3%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński       | 1.2 kg (24.5%) | 79 %  | 10  |
| Grain | Karmelowy Jasny<br>30EBC | 0.4 kg (8.2%)  | 75 %  | 30  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 12 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min | 5.7 %      |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale  | Slant | 300 ml | ---        |