

# 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  
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