

# Jasne bo zasne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **5.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **42.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **5 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **73C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.3 kg (57%)	81 %	4
Grain	Monachijski	3 kg (32.3%)	80 %	16
Grain	Grodziski pszeniczny wędzony dębem	1 kg (10.8%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	80 g	45 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %
Boil	Izabella	100 g	20 min	6.8 %
Mash	Lublin (Lubelski)	100 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	11 g	Gozdawa