

# Jasne Kujawskie

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 3 kg (80%)     | 82 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (13.3%) | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.25 kg (6.7%) | 60 %  | 4   |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Marynka           | 15 g   | 60 min | 8.8 %      |
| Boil      | Magnat            | 10 g   | 45 min | 11.2 %     |
| Boil      | Lomik             | 15 g   | 10 min | 4.6 %      |
| Whirlpool | Lublin (Lubelski) | 20 g   | 70 min | 4 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |