

Jasne Perle/Mosaic 14blg

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **20.5**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 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 **15 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 **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|------|
| Grain | Pilzneński | 4 kg (80%) | 81 % | 4 |
| Grain | Karmelowy Czerwony | 0.45 kg (9%) | 75 % | 59 |
| Grain | Strzegom pszenica prażona | 0.25 kg (5%) | 70 % | 1000 |
| Grain | Płatki owsiane | 0.3 kg (6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Perle | 15 g | 40 min | 7 % |
| Boil | Mosaic | 20 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hornindal | Ale | Slant | 50 ml | Sadowa |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------|------|------|--------|
| Other | Wirfloc | 10 g | Boil | 15 min |
|-------|---------|------|------|--------|