

# Jasne Polskie

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **32**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **13 %/h**
- Boil size **40 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (87.5%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	8.5 %
Boil	Lublin (Lubelski)	25 g	10 min	3.8 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	0 min	3.8 %

## Yeasts

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