

Jasny gwint

- Gravity **11.8 BLG**
- ABV ---
- IBU **20**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.4 kg (51.1%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (21.3%) | 85 % | 4 |
| Grain | płatki pszenne | 1 kg (21.3%) | --- % | --- |
| Grain | płatki owsiane | 0.3 kg (6.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Curacao | 10 g | Boil | 10 min |
| Spice | kolendra | 5 g | Boil | 10 min |
| Spice | curacao | 10 g | Boil | 5 min |
| Spice | kolendra | 5 g | Boil | 5 min |
| Spice | Skórka słodkiej pomarańczy | 100 g | Boil | 5 min |