

# Niemieckie Jasne

- Gravity **15.2 BLG**
- ABV ---
- IBU **26**
- SRM **9.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (59.3%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (18.5%)	81 %	5
Grain	Carahell	0.5 kg (9.3%)	77 %	26
Grain	Bruntal	0.7 kg (13%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Yellow Sub (DE)	20 g	60 min	6 %
Boil	TnT (DE)	10 g	60 min	12.2 %
Dry Hop	TnT (DE)	20 g	7 day(s)	6 %
Dry Hop	Yellow Sub (DE)	10 g	7 day(s)	12.2 %

## Yeasts

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