

# Polskie Jasne

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **9.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 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 **6 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 **5.6 liter(s)** of **76C** water or to achieve **9.6 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pilzneński            | 1.85 kg (92.5%) | 81 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (7.5%)  | 75 %  | 30  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 13 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 10 g   | 20 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 10 min | 4 %        |

## Yeasts

| Name                                 | Type | Form | Amount | Laboratory      |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M36 Liberty Bell Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Notes

- Warzenie - 08.10.2021  
Fermentacja burzliwa - 10 dni  
Fermentacja cicha - 6 dni  
Butelkowanie - 24.10.2021 - 6g glukozy na 1l

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