

Polskie Jasne

- Gravity **12.1 BLG**
- ABV ---
- IBU **18**
- SRM **3.1**
- Style **Blonde Ale**

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 --- **liter(s)**
- Total mash volume --- **liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **liter(s)** of **C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------|----------------|-------|-----|
| Dry Extract | Pilzneński | 3.7 kg (92.5%) | 81 % | 4 |
| Dry Extract | Strzegom Karmel 150 | 0.3 kg (7.5%) | 75 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 10 min | 4 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |