

## Polskie Jasne - iunga/cascade (pl)

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (83.3%)	81 %	5
Grain	Strzegom Wiedeński	0.5 kg (16.7%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	12 g	58 min	11 %
Boil	Tomyski	25 g	1 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	40 ml	Fermentum Mobile