

Polskie jasne pełne

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (68.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (4.5%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (4.5%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 1 kg (22.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 70 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale | Dry | 11.5 g | wer |