

## 35 warka Polskie Jasne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **4.7**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 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 **14 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (92.5%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (7.5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Whirlpool	Marynka	10 g	0 min	10 %
Whirlpool	Lublin (Lubelski)	20 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

### Notes

- - korekta BLG do 12,5 w 13,5 l
- - start fermentacji w 8°C

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- fermentacja burzliwa przez 21 dni w temperaturze 8-10°C
- fermentacja cicha przez 14 w temperaturze 5°C

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