

# Jasne

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM ---
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	12 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Maryn	100 g	60 min	7.8 %
Boil	Lubelski	50 g	10 min	4.6 %
Whirlpool	Lubelski	50 g	0 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Safale