

# Jasne Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.9**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.41 kg (59.7%)	80 %	4
Grain	Vienna Malt	1 kg (17.5%)	78 %	8
Grain	Strzegom Pszeniczny	0.5 kg (8.8%)	81 %	6
Grain	Carabody	0.55 kg (9.6%)	75 %	7
Grain	Biscuit Malt	0.25 kg (4.4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	50 min	14.8 %
Boil	Izabella	10 g	50 min	5.1 %
Boil	Izabella	20 g	20 min	5.1 %
Boil	Izabella	20 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
London English-style (ESB)	Ale	Dry	11 g	Lallemand