

# jasne ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss --- %
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **45.5 liter(s)** of **76C** water or to achieve **66.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (95.2%)	95 %	4
Grain	karmelowy strzegom	0.5 kg (4.8%)	95 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	50 g	50 min	7.4 %
Boil	lubelski	50 g	30 min	2.6 %
Aroma (end of boil)	lubelski	50 g	5 min	2.6 %
Boil	premiant	25 g	50 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	safale
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- warka została podzielona na dwie części i zadano uwodnione drożdże us-045 i s-04 w temp.18\* whirlfloc t na 10 min tabletka  
*Sep 1, 2019, 11:11 AM*