

# Jasne pełne

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- Gravity **13.4 BLG**
- ABV ---
- IBU **41**
- SRM **5.7**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Monachijski	1 kg (20%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Marynka	30 g	70 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Lager	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	CO2	10 g	Bottling	---

## Notes

- Piwa wyszło ok 21litrów, 12,5BLG, fermentowało 2 tygodnie w temperaturze ok 17°C Data warki 12.12.2015  
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