

# Jasne pelne

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **6.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (54.5%)	80 %	4
Grain	Monachijski	1.5 kg (45.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %
Boil	Hersbrucker	30 g	5 min	4.9 %