

## Jasne Polskie (nr 4)

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- Gravity **12.9 BLG**
- ABV ---
- IBU **34**
- SRM **7.6**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.4%)	80 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (14.3%)	79 %	22
Grain	Strzegom Karmel 30	0.8 kg (14.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	35 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	5 g	Secondary	5 day(s)