

# Jasne Polskie

- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **7.2**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.6 kg (86.8%)	80 %	4
Grain	Biscuit Malt	0.7 kg (13.2%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	10 g	50 min	10 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Sybilla	10 g	30 min	3.5 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Boil	Sybilla	10 g	15 min	3.5 %
Boil	Marynka	10 g	5 min	10 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %
Boil	Sybilla	15 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale