

Paczkóś Jasny

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **5.1**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.95 kg (37.9%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (19.4%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 0.95 kg (18.4%) | 79 % | 7 |
| Grain | Strzegom Karmel 30 | 0.5 kg (9.7%) | 75 % | 30 |
| Grain | Viking Wheat Malt | 0.75 kg (14.6%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Sladek | 25 g | 60 min | 6 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |