

Polskie Jasne na Puławskim

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **4.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.2 kg (82.4%) | 82 % | 4 |
| Grain | Abbey Malt Weyermann | 0.5 kg (9.8%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Puławski | 10 g | 20 min | 4.3 % |
| Boil | Puławski | 10 g | 5 min | 4.3 % |
| Boil | lunga | 10 g | 20 min | 11 % |

Yeasts

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