

# Polskie jasne pełne

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | strzegom pilz              | 5 kg (87.7%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.8%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 0.2 kg (3.5%) | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 30 g   | 70 min   | 10 %       |
| Boil    | Lublin (Lubelski) | 15 g   | 15 min   | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 5 min    | 4 %        |
| Dry Hop | zula              | 20 g   | 7 day(s) | 12 %       |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| Us05 | Ale  | Slant | 150 ml | Piwniczne  |