

# Polskie Jasne- TEST worka BIAB ABIS

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	8 %
cytrusy, grejpfrut, lukrecja, anyż, trawiasty, kwiatowy, ziołowy, żywiczny, korzenny, owocowy.				
Boil	Lublin (Lubelski)	10 g	10 min	2.6 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	2.6 %
herbata z cytryną, curry, koperek, jałowiec, ziemisty, kwiatowe, ziołowy.				
Dry Hop	ABIS	100 g	3 day(s)	5 %
Winogrona, bardzo podobny do amarillo				

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	5 min

## Notes

- zeszło 13 do 2  
*Aug 22, 2020, 3:48 PM*