

## #13 Jasne Pełne 3 Raspberry

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **4.3**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **0 %**
- Size with trub loss **9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **10.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (88.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (11.5%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	8.7 %
Boil	Saaz (Czech Republic)	5 g	10 min	4 %
Whirlpool	Saaz (Czech Republic)	10 g	10 min	4 %
Dry Hop	Hersbrucker	15 g	5 day(s)	3 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	60 min
Flavor	Maliny	800 g	Secondary	6 day(s)
Flavor	Laktoza	250 g	Secondary	6 day(s)
Flavor	Ksylitol	60 g	Secondary	6 day(s)
Flavor	Laktoza	100 g	Bottling	---
Flavor	Ksylitol	40 g	Bottling	---