

Jasmine ale

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **25**
- SRM **5.4**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (61%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (24.4%) | 80 % | 16 |
| Grain | Abbey Malt Weyermann | 0.3 kg (7.3%) | 75 % | 45 |
| Grain | Carabelge | 0.3 kg (7.3%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Marynka | 15 g | 15 min | 10 % |
| Dry Hop | Lublin (Lubelski) | 30 g | 4 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|-----------|----------|
| Spice | jaśmin | 30 g | Secondary | 3 day(s) |
| Spice | owoce goji | 10 g | Secondary | 3 day(s) |