

Jasna 10

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (87%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.3%)	75 %	30
Grain	Strzegom Monachijski typ I	0.4 kg (8.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Aroma (end of boil)	Perle	40 g	5 min	7 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 705	Lager	Liquid	200 ml	Fermentis Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	4 g	Boil	10 min
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Notes

- pH zacierania=5,6, pH gotowania=5,3. Fermentację zacząć od 14st i co 2 dni podnosić o 1st aż do przefermentowania (7-8 dni). Zlać na cichą i leżakować ok 14 dni temperatura 10-6st. Coold crash 1 dzień i butelkować.

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