

# Jasne

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (80%)	82 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (20%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	60 min	12.1 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	2.6 %
Boil	Cascade	10 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2.7 g	Boil	10 min