

Jasne Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.9**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.41 kg (59.7%) | 80 % | 4 |
| Grain | Vienna Malt | 1 kg (17.5%) | 78 % | 8 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.8%) | 81 % | 6 |
| Grain | Carabody | 0.55 kg (9.6%) | 75 % | 7 |
| Grain | Biscuit Malt | 0.25 kg (4.4%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Sabro | 10 g | 50 min | 14.8 % |
| Boil | Izabella | 10 g | 50 min | 5.1 % |
| Boil | Izabella | 20 g | 20 min | 5.1 % |
| Boil | Izabella | 20 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| London English-style (ESB) | Ale | Dry | 11 g | Lallemand |