

## Jasne Pełne Warka #5

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE/PILS 4,5EBC BYDGOSZCZ	5 kg (83.3%)	80 %	5
Grain	PSZENICZNY jasny 4,2 EBC BYDGOSZCZ	0.5 kg (8.3%)	84 %	4
Grain	MONACHIJSKI 17 EBC BYDGOSZCZ	0.5 kg (8.3%)	81 %	17

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka 10% goryczka PL	10 g	60 min	10 %
Boil	Falconers Flight 11,3% goryczkowy USA	20 g	60 min	11.3 %
Boil	Sumit 18% goryczka USA	19 g	30 min	18 %
Boil	Mosaic 11.8% aromatyczny USA	7 g	10 min	11.8 %
Dry Hop	Mosaic 11.8% aromatyczny USA	10 g	7 day(s)	11.8 %
Dry Hop	Cascade PL	20 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 pokolenie 3	Ale	Slant	200 ml	---