

Jasne Polskie

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **32**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **13 %/h**
- Boil size **40 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 7 kg (87.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 50 min | 8.5 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 3.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 0 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |