

Jasne Polskie

- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **7.2**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.6 kg (86.8%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.7 kg (13.2%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 4 % |
| Boil | Sybilla | 10 g | 30 min | 3.5 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 4 % |
| Boil | Sybilla | 10 g | 15 min | 3.5 % |
| Boil | Marynka | 10 g | 5 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |
| Boil | Sybilla | 15 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |