

# Polskie Jasne

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- Gravity **12.1 BLG**
- ABV ---
- IBU **24**
- SRM **3.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

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

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **liter(s)** of **C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type        | Name                | Amount         | Yield | EBC |
|-------------|---------------------|----------------|-------|-----|
| Dry Extract | Pilzneński          | 3.7 kg (92.5%) | 81 %  | 4   |
| Dry Extract | Strzegom Karmel 150 | 0.3 kg (7.5%)  | 75 %  | 8   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 10 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 20 min   | 4 %        |
| Aroma (end of boil) | Citra             | 20 g   | 10 min   | 12 %       |
| Dry Hop             | Citra             | 10 g   | 7 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |