

# Polskie Jasne (inspirowane TB.pl)

- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **8**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (61.2%)	81 %	5
Grain	Strzegom Pilzneński	1.5 kg (30.6%)	80 %	4
Grain	Strzegom Karmel 150	0.4 kg (8.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	8 g	30 min	11 %
Boil	Puławski	15 g	20 min	6 %
Boil	Puławski	15 g	10 min	6 %
Boil	lunga	10 g	5 min	11 %
Whirlpool	Puławski	20 g	1 min	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min