

# Polskie jasne pełne

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	strzegom pilz	5 kg (87.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.8%)	79 %	16
Grain	Pszeniczny	0.2 kg (3.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Dry Hop	zula	20 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	150 ml	Piwniczne