

# Polskie Jasne Pełne Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (69.8%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (23.3%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.15 kg (7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	0 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	55 min	4 %

## Yeasts

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