

Studziankowskie jASNE

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (80%) | 82 % | 15 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Styrian Wolf | 20 g | 60 min | 11.1 % |
| Boil | Styrian Dragon | 30 g | 5 min | 7.2 % |
| Boil | Styrian Wolf | 20 g | 5 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 150 ml | Lalmand |