

# Jasne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Pale Ale            | 3 kg (60%) | 80 %  | 4   |
| Grain | Strzegom Pilzneński | 1 kg (20%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (20%) | 85 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Vic Secret | 20 g   | 50 min | 16.1 %     |
| Boil    | Vic Secret | 30 g   | 5 min  | 16.1 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | ---        |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Fining      | Whirlfloc T     | 1 g    | Boil    | 10 min |
| Water Agent | Gips Piwowarski | 5 g    | Mash    | 60 min |