

# Jasne lekkie

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **30**
- SRM **6.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **54 C**, Time **50 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **50 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (23.3%)	80 %	4
Grain	Castle Malting - Pilzneński 6-rzędowy	1 kg (23.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (34.9%)	79 %	22
Grain	Słód Strzegom cookie	0.3 kg (7%)	--- %	60
Grain	Viking Wędzony bukiem	0.5 kg (11.6%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wai-iti	25 g	30 min	4.1 %
Boil	Eureka!	20 g	20 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Lager	Dry	23 g	Fermentis