

# jasne Colorado Pale Base

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **8**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	5 kg (90.9%)	79 %	6
Grain	Caramel/Crystal Malt - 10L	0.5 kg (9.1%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	35 min	8.8 %
Aroma (end of boil)	Marynka	10 g	0 min	8.8 %
Dry Hop	Oktawia	50 g	7 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us4	Ale	Dry	11 g	---