Polskie jasne pełne

- Gravity **12.6 BLG**
- ABV **---**
- IBU **40**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(80%)*	81 %	4
Grain	Strzegom Monachijski typ I	1 kg *(20%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis BE-256	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.