

## Jasna 10

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **4.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4 kg (87%)    | 80 %  | 4   |
| Grain | Karmelowy Jasny 30EBC      | 0.2 kg (4.3%) | 75 %  | 30  |
| Grain | Strzegom Monachijski typ I | 0.4 kg (8.7%) | 79 %  | 16  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 20 g   | 30 min | 10 %       |
| Aroma (end of boil) | Perle                 | 40 g   | 5 min  | 7 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 5 min  | 4.5 %      |

### Yeasts

| Name   | Type  | Form   | Amount | Laboratory       |
|--------|-------|--------|--------|------------------|
| FM 705 | Lager | Liquid | 200 ml | Fermentis Mobile |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 4 g | Boil | 10 min |
|--------|----------------|-----|------|--------|

## Notes

- pH zacierania=5,6, pH gotowania=5,3. Fermentację zacząć od 14st i co 2 dni podnosić o 1st aż do przefermentowania (7-8 dni). Zlać na cichą i leżakować ok 14 dni temperatura 10-6st. Could crash 1 dzień i butelkować.

*Mar 1, 2024, 1:27 PM*