

Yeżyce Bronx Komon

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **55**
- SRM **14.9**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **68 C**, Time **59 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **59 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.5 kg (26.8%)	81 %	2
Grain	Viking Pale Ale malt	3 kg (53.7%)	80 %	5
Grain	Melanoiden Malt	0.5 kg (8.9%)	80 %	39
Grain	Biscuit Malt	0.5 kg (8.9%)	79 %	45
Grain	Roasted Barley	0.09 kg (1.6%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	50 g	60 min	7.5 %
Boil	Northern Brewer	25 g	15 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - California Lager	Lager	Slant	1000 ml	Wyeast Labs