

Jarzabek 2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **8**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **75.6 C**, Time **50 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **50 min** at **75.6C**
- Keep mash **60 min** at **100C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.95 kg (95.7%)	80 %	4
Grain	Strzegom Karmel 300	0.22 kg (4.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	10 min	10 %
Boil	Lublin (Lubelski)	25 g	50 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
se	Ale	Dry	11.5 g	---