

Jeżyce Common

- Gravity **13.7 BLG**
- ABV ---
- IBU **34**
- SRM **11.3**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Corn, Flaked | 1.1 kg (25.6%) | 80 % | 2 |
| Grain | Pale Ale | 3 kg (69.8%) | 90 % | 6.5 |
| Grain | Caramel/Crystal Malt - 10L | 0.1 kg (2.3%) | 75 % | 20 |
| Grain | Roasted Barley | 0.1 kg (2.3%) | 55 % | 591 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 3.05 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |

Notes

- Płatki dębowe w absynce moczone.
Jan 15, 2016, 2:42 PM