

# Jeżyce Komon

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **10.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **59 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (79.2%)	80 %	5
Grain	Melanoiden Malt	0.5 kg (9.9%)	80 %	39
Grain	Biscuit Malt	0.5 kg (9.9%)	79 %	45
Grain	Roasted Barley	0.05 kg (1%)	55 %	1000

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 2112	Ale	Liquid	125 ml	wyeast

## Extras

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