

# Jurkowe

- Gravity **17.1 BLG**
- ABV ---
- IBU ---
- SRM ---
- Style **Düsseldorf Altbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **74 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (57.1%)	79 %	---
Grain	pszeniczny jasny	1 kg (14.3%)	--- %	---
Grain	Strzegom Monachijski typ II	1 kg (14.3%)	79 %	---
Grain	karmelowy Caraamber	1 kg (14.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnum	20 g	45 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit & Spaicy Ale Yeast (BFSAY)	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	pt	20 g	Secondary	6 day(s)
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