

# Orzechowy Jerzyk

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- Gravity **13.2 BLG**
- ABV ---
- IBU **34**
- SRM **22.3**
- Style **Northern English Brown Ale**

## 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (74.1%)	80 %	4
Grain	Biscuit Malt	0.7 kg (13%)	79 %	45
Grain	Caramunich Malt	0.5 kg (9.3%)	71.7 %	110
Grain	Carafa	0.2 kg (3.7%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Challenger	15 g	15 min	7 %
Boil	Challenger	15 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	---