

jeziro 2022 ddh

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **7.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp | 6 kg (83.3%) | 83 % | 6 |
| Sugar | Brown Sugar, Light | 0.5 kg (6.9%) | 100 % | 16 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (2.8%) | 72 % | 150 |
| Grain | Płatki owsiane | 0.5 kg (6.9%) | 85 % | 3 |