

# jeżyna

- Gravity **11.4 BLG**
- ABV ---
- IBU **64**
- SRM **17.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (31.3%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (62.5%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.2 kg (6.3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	extra styrian dana	30 g	55 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.6 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	jeżyna	2000 g	Primary	1 day(s)