

# Yezyce Bronx Komon

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **55**
- SRM **14.9**

## 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **59 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 1.5 kg (26.8%) | 81 %  | 2    |
| Grain | Viking Pale Ale malt   | 3 kg (53.7%)   | 80 %  | 5    |
| Grain | Melanoiden Malt        | 0.5 kg (8.9%)  | 80 %  | 39   |
| Grain | Biscuit Malt           | 0.5 kg (8.9%)  | 79 %  | 45   |
| Grain | Roasted Barley         | 0.09 kg (1.6%) | 70 %  | 1000 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Northern Brewer | 50 g   | 60 min | 7.5 %      |
| Boil    | Northern Brewer | 25 g   | 15 min | 7.5 %      |

## Yeasts

| Name                      | Type  | Form  | Amount  | Laboratory  |
|---------------------------|-------|-------|---------|-------------|
| Wyeast - California Lager | Lager | Slant | 1000 ml | Wyeast Labs |