

# Jeżyce Common

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- Gravity **13.7 BLG**
- ABV ---
- IBU **34**
- SRM **11.3**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Corn, Flaked	1.1 kg (25.6%)	80 %	2
Grain	Pale Ale	3 kg (69.8%)	90 %	6.5
Grain	Caramel/Crystal Malt - 10L	0.1 kg (2.3%)	75 %	20
Grain	Roasted Barley	0.1 kg (2.3%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	15 min	3.05 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

## Notes

- Płatki dębowe w absynce moczone.  
*Jan 15, 2016, 2:42 PM*