

# Jeżyce Komon

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **10.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **59 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC  |
|-------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (79.2%)  | 80 %  | 5    |
| Grain | Melanoiden Malt      | 0.5 kg (9.9%) | 80 %  | 39   |
| Grain | Biscuit Malt         | 0.5 kg (9.9%) | 79 %  | 45   |
| Grain | Roasted Barley       | 0.05 kg (1%)  | 55 %  | 1000 |

## Hops

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

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| wyeast 2112 | Ale  | Liquid | 125 ml | wyeast     |