

Mury Jerycha

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (46.5%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (11.6%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (23.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (7%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (11.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 15 g | 40 min | 4 % |
| Boil | Hallertau Tradition | 10 g | 30 min | 6 % |
| Aroma (end of boil) | Vic Secret | 30 g | 5 min | 16.5 % |
| Dry Hop | Simcoe | 35 g | 3 day(s) | 11.3 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 35 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | Mech Irlandzki | 5 g | Boil | 5 min |