

## #178 Kwas jeźynowy

- Gravity **10 BLG**
- ABV **4 %**
- IBU **14**
- SRM **4.2**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **25.2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **30.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.5 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount     | Yield | EBC |
|-------|-----------------------------------|------------|-------|-----|
| Grain | Weyermann Pale Ale 5.5-7.5 EBC    | 2 kg (40%) | 80 %  | 6.5 |
| Grain | Pszenica niestodowana             | 1 kg (20%) | 75 %  | 3   |
| Grain | Viking Malt Dekstrynowy 10-16 EBC | 1 kg (20%) | 79 %  | 13  |
| Grain | Viking Malt Owsiany 3,5-7 EBC     | 1 kg (20%) | 61 %  | 5.5 |

### Hops

| Use for             | Name                      | Amount | Time     | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| Aroma (end of boil) | Mandarina Bavaria DE 2022 | 50 g   | 10 min   | 7.8 %      |
| Dry Hop             | Mandarina Bavaria DE 2022 | 50 g   | 7 day(s) | 7.8 %      |
| Dry Hop             | Amora Preta PL 2021       | 50 g   | 7 day(s) | 7.3 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                       |     |     |      |           |
|---------------------------------------|-----|-----|------|-----------|
| Lallemand<br>WildBrew™ Philly<br>Sour | Ale | Dry | 11 g | Lallemand |
|---------------------------------------|-----|-----|------|-----------|

### Extras

| Type   | Name         | Amount | Use for  | Time      |
|--------|--------------|--------|----------|-----------|
| Flavor | Sok jeżynowy | 1500 g | Primary  | 12 day(s) |
| Flavor | Sok jeżynowy | 1500 g | Bottling | ---       |