

# Kurpsiowskie psiwo z jałowcem

- Gravity **10 BLG**
- ABV **4 %**
- IBU **17**
- SRM **7.8**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **74 C**, Time **40 min**
- Temp **76 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **40 min** at **74C**
- Keep mash **60 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils | 2 kg (45.5%)   | 78 %  | 4   |
| Grain | Pszeniczny           | 1 kg (22.7%)   | 85 %  | 4   |
| Grain | Caramunich® typ I    | 0.5 kg (11.4%) | 73 %  | 80  |
| Grain | Viking Melanoidynowy | 0.5 kg (11.4%) | 75 %  | 60  |
| Grain | Płatki owsiane       | 0.4 kg (9.1%)  | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Sybilla | 10 g   | 60 min | 3.5 %      |
| Aroma (end of boil) | Sybilla | 40 g   | 5 min  | 3.5 %      |
| Whirlpool           | Marynka | 50 g   | 10 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Flavor | Jałowiec | 2000 g | Boil    | 25 min |