

#178 Kwas jeżynowy

- 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 niesłodowana	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
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Lallemand WildBrew™ Philly Sour	Ale	Dry	11 g	Lallemand
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Extras

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