

## 29. Jaćwieskie

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- Gravity **20.9 BLG**
- ABV ---
- IBU **31**
- SRM **17**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt             | 2.5 kg (64.4%) | 80 %  | 5    |
| Grain | Żytni                            | 0.5 kg (12.9%) | 85 %  | 8    |
| Grain | Caraaroma                        | 0.1 kg (2.6%)  | 78 %  | 400  |
| Grain | Abbey Castle                     | 0.1 kg (2.6%)  | 80 %  | 45   |
| Grain | Fawcett - Brown                  | 0.1 kg (2.6%)  | 72 %  | 180  |
| Grain | Strzegom wędzony                 | 0.25 kg (6.4%) | 80 %  | 5    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.03 kg (0.8%) | 73 %  | 1001 |
| Grain | Płatki owsiane                   | 0.3 kg (7.7%)  | 85 %  | 3    |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum (szyszka)  | 15 g   | 30 min | 13.5 %     |
| Boil    | Sybilla (szyszka) | 10 g   | 30 min | 3.5 %      |

### Yeasts

| Name  | Type | Form   | Amount  | Laboratory |
|-------|------|--------|---------|------------|
| Kveik | Ale  | Liquid | 1000 ml | ---        |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Jałowiec | 15 g   | Boil    | 30 min |