

Jałowiec

- Gravity **12.4 BLG**
- ABV ---
- IBU **25**
- SRM **23.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (80%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 1 kg (16%) | 75 % | 150 |
| Grain | Strzegom Barwiący | 0.25 kg (4%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Cascade | 20 g | 60 min | 6 % |
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | East Kent Goldings | 15 g | 10 min | 5.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Flavor | Jałowiec | 20 g | Boil | 5 min |

| | | | | |
|--------|--------------------------------|------|-----------|----------|
| Flavor | Jałowiec macerowany w ginie | 25 g | Secondary | 7 day(s) |
|--------|--------------------------------|------|-----------|----------|