

Jałajał

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **28 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **28 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (83.3%)	81 %	4
Grain	Briess - Pale Ale Malt	0.4 kg (11.1%)	80 %	7
Grain	Weyermann - Carared	0.2 kg (5.6%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sticklebract	5 g	50 min	12 %
Boil	Sticklebract	10 g	15 min	12 %
Boil	Sticklebract	15 g	5 min	12 %
Dry Hop	Sticklebract	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	6.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Spice	jałowiec	45 g	Boil	2 min
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