

# Jałowiec

- Gravity **12.4 BLG**
- ABV **5 %**
- 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)
--------	--------------------------------	------	-----------	----------

### Notes

- Zacierać początkowo tylko słody jasne i karmelowe, po podgrzaniu do 76C dodać słód ciemny  
*Oct 21, 2017, 11:19 AM*