

# Kurpsiewskie psiwo z jałowcem

- Gravity **10 BLG**
- ABV **4 %**
- IBU **17**
- SRM **7.8**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **74 C**, Time **40 min**
- Temp **76 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **40 min** at **74C**
- Keep mash **60 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	2 kg (45.5%)	78 %	4
Grain	Pszeniczny	1 kg (22.7%)	85 %	4
Grain	Caramunich® typ I	0.5 kg (11.4%)	73 %	80
Grain	Viking Melanoidynowy	0.5 kg (11.4%)	75 %	60
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	3.5 %
Aroma (end of boil)	Sybilla	40 g	5 min	3.5 %
Whirlpool	Marynka	50 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Jałowiec	2000 g	Boil	25 min