

belgijskie jarzębinowe

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **5.4**
- Style **Belgian Specialty Ale**

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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (43.5%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1.5 kg (21.7%) | 79 % | 10 |
| Grain | Carared | 0.5 kg (7.2%) | 75 % | 39 |
| Sugar | laktoza | 0.5 kg (7.2%) | --- % | --- |
| Grain | Słód owsiany Fawcett | 1 kg (14.5%) | 61 % | 5 |
| Sugar | syrop trzcinowy płynny | 0.4 kg (5.8%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Vic Secret | 10 g | 60 min | 16.3 % |
| Boil | Vic Secret | 30 g | 20 min | 16.3 % |
| Boil | Vic Secret | 60 g | 5 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------|--------|-----------|-----------|
| Herb | jarzębina | 50 g | Boil | 2 min |
| Herb | jarzębina | 50 g | Mash | 20 min |
| Herb | jarzębina | 50 g | Secondary | 10 day(s) |