

# 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)