

29. Jaćwieskie

- Gravity **20.9 BLG**
- ABV ---
- IBU **31**
- SRM **17**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (64.4%) | 80 % | 5 |
| Grain | Żytni | 0.5 kg (12.9%) | 85 % | 8 |
| Grain | Caraaroma | 0.1 kg (2.6%) | 78 % | 400 |
| Grain | Abbey Castle | 0.1 kg (2.6%) | 80 % | 45 |
| Grain | Fawcett - Brown | 0.1 kg (2.6%) | 72 % | 180 |
| Grain | Strzegom wędzony | 0.25 kg (6.4%) | 80 % | 5 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.03 kg (0.8%) | 73 % | 1001 |
| Grain | Płatki owsiane | 0.3 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum (szyszka) | 15 g | 30 min | 13.5 % |
| Boil | Sybilla (szyszka) | 10 g | 30 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|---------|------------|
| Kveik | Ale | Liquid | 1000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Jałowiec | 15 g | Boil | 30 min |