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	---

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

Extras

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