

# Ale Spierniczone

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **20.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (53.3%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (26.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (13.3%)	85 %	3
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.7%)	73 %	120
Grain	Jęczmień palony	0.05 kg (1.3%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.7%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Boil	Challenger	15 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon Mielony	5 g	Boil	15 min
Flavor	Śliwki suszone, posiekane	70 g	Boil	15 min
Flavor	Skórka z Pomarańczy -3 szt	0 g	Boil	15 min
Spice	Goździki -10szt	0 g	Boil	15 min
Spice	Imbir	2 g	Boil	15 min
Spice	Gałka Muszkatołowa	5 g	Boil	15 min
Spice	Cukier Wanilinowy	10 g	Boil	15 min
Flavor	Żurawina suszona, posiekana	20 g	Boil	15 min
Fining	Mech Irlandzki	5 g	Boil	10 min