

Apple Pie spice ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **6.1**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **78C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (45.8%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (30.5%) | 83 % | 5 |
| Grain | Viking caramel pale | 0.4 kg (6.1%) | 77 % | 8 |
| Grain | Weyermann - Carapils | 0.3 kg (4.6%) | 78 % | 4 |
| Grain | Strzegom Bursztynowy | 0.2 kg (3.1%) | 70 % | 49 |
| Grain | Oats, Flaked | 0.4 kg (6.1%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (3.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 70 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| T-58 | Ale | Dry | 11.5 g | --- |
| s-33? | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--|------------------------------------|--------|-----------|----------|
| Flavor | Sok jabłkowy NFC / Pieczone jabłko | 3000 g | Secondary | 7 day(s) |
| Spice | Przyprawa do szarlotki | 14 g | Boil | 5 min |
| Cynamon(47%), imbir, goździki(1,5%), kardamon, cukier. | | | | |
| Spice | Cynamon | 13 g | Boil | 5 min |
| 3 laski | | | | |
| Spice | Imbir | 6 g | Boil | 5 min |
| suszony | | | | |
| Spice | Goździki | 5 g | Boil | 5 min |
| Water Agent | Chlorek wapnia | 4 g | Boil | 60 min |

Notes

- Przyprawy rozkruszyć przed dodaniem!

Zamiennie erytrytol
Oct 30, 2022, 3:58 PM