

# Spieprzone

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **8.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (100%) | 81 %  | 26  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Lublin (Lubelski) | 10 g   | 60 min   | 4 %        |
| Boil                | Lublin (Lubelski) | 10 g   | 15 min   | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 5 min    | 4 %        |
| Dry Hop             | Lublin (Lubelski) | 10 g   | 7 day(s) | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| PAY7 | Ale  | Dry  | 7 g    | Gozdawa    |

## Extras

| Type  | Name           | Amount | Use for   | Time     |
|-------|----------------|--------|-----------|----------|
| Spice | Zielony pieprz | 6 g    | Boil      | 15 min   |
| Spice | Zielony pieprz | 6 g    | Boil      | 5 min    |
| Spice | Zielony pieprz | 8 g    | Secondary | 7 day(s) |

## Notes

- Zielony pieprz, dodawany do godowania i na cichą fermentację, lekko rozbity w móżdżerzu. Aromat i posmak pieprzu uwydatnia się po drugim, trzecim tyku. Następnym razem bym dodał więcej pieprzu na aromat.  
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