

Chcesz pierniczka?

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **31.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Jęczmień palony	0.5 kg (10.2%)	55 %	985
Grain	płatki jęczmienne	0.2 kg (4.1%)	60 %	4
Grain	Carafa II	0.2 kg (4.1%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	30 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	20 g	Secondary	7 day(s)
Spice	Imbir	10 g	Secondary	7 day(s)
Spice	Goździki	10 g	Secondary	7 day(s)

Spice	Kardamon	5 g	Secondary	7 day(s)
Spice	Gałka muszkatałowa	5 g	Secondary	7 day(s)
Spice	Pieprz	2 g	Secondary	7 day(s)
Spice	Anyż	1 g	Secondary	7 day(s)

Notes

- Świąteczny stout o smaku pierniczków zacierany na słodko.
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