

Soul Cake

- Gravity **19.1 BLG**
- ABV ---
- IBU **41**
- SRM **36.3**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **45C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (39.8%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (33.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.6%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.3%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.3%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.3%) | 68 % | 1200 |
| Sugar | cukier wanilinowy | 0.03 kg (0.4%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | El Dorado | 15 g | 60 min | 15.2 % |
| Aroma (end of boil) | El Dorado | 25 g | 10 min | 15.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Flavor | Laktoza | 300 g | Boil | 15 min |
| Spice | Kardamon | 5 g | Boil | 15 min |
| Spice | Suszona skórka pomarańczy | 20 g | Boil | 15 min |
| Spice | Cynamon | 5 g | Boil | 15 min |
| Flavor | Śliwki suszone | 150 g | Boil | 15 min |
| Spice | Gałka muskatołowa | 3 g | Boil | 15 min |
| Spice | Goździki | 4 g | Boil | 15 min |

Notes

- Ilości przypraw sprawdzić podczas przygotowania
Nov 12, 2016, 10:15 AM