

H-mass ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **24.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (68.2%)	80 %	6
Grain	Strzegom Karmel 300	0.3 kg (6.8%)	70 %	299
Grain	Weyermann - Dehusked Carafa III	0.3 kg (6.8%)	70 %	1024
Grain	Diastatyczny	0.3 kg (6.8%)	80 %	6
Grain	Płatki owsiane	0.5 kg (11.4%)	85 %	3

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	23 g	212 ;)

Extras

Type	Name	Amount	Use for	Time
Spice	zest pomarańczy	20 g	Boil	10 min

Spice	gałka muskatołowa	2 g	Boil	10 min
Spice	cynamon	2 g	Boil	10 min
Spice	goździki	4 g	Boil	10 min
Spice	imbir	2 g	Boil	10 min

Notes

- imbir opcjonalnie, z cynamonem uważać

tydzień burzliwa, dwa cicha, dwa w butelkach i modlić się żeby nie pieprzło
Nov 6, 2018, 9:20 PM