

Jesienne OLD ALE

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **17.7**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (50%)	81 %	6
Grain	Słód owsiany Fawcett	0.5 kg (8.3%)	61 %	5
Grain	Chit Malt	0.5 kg (8.3%)	50 %	2
Grain	Weyermann - Melanoiden Malt	0.25 kg (4.2%)	81 %	53
Grain	Biscuit Malt	0.25 kg (4.2%)	79 %	50
Grain	Fawcett - Red Crystal	0.25 kg (4.2%)	70 %	350
Grain	Special W	0.25 kg (4.2%)	72 %	300
Grain	Żytńi Crystal Malt	0.25 kg (4.2%)	72 %	200
Grain	Płatki owsiane	0.3 kg (5%)	85 %	3
Grain	Płatki żytnie	0.2 kg (3.3%)	80 %	4
Sugar	cukier trzcinowy	0.25 kg (4.2%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	50 min	7.1 %
Boil	Hallertau	20 g	30 min	4.5 %

Boil	Lublin (Lubelski)	15 g	5 min	4 %
Boil	Vic Secret	15 g	5 min	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	2.5 g	Mash	60 min
Water Agent	NaCl	5 g	Boil	60 min
Spice	skórka pomarańczy	10 g	Boil	5 min
Spice	curasao	10 g	Boil	5 min
Spice	skórka granatu	10 g	Boil	5 min
Spice	goździki	5 g	Boil	5 min
Spice	tytoń fajkowy	5 g	Boil	5 min

Notes

- Wystadanie: woda + kwas mlekowy 1,5 ml 80%
sól 1 łyżeczka
kreda 1/2 łyżeczki
3 szczypty tytoniu
Oct 1, 2019, 6:45 AM
- F1- 09/10 12,5' BLG
F2-26/10 3,0 'BLG
But. 09/11 2,75 "BLG, CO2 vol 2,3

ABV 5.3% Odfermentowanie 78.8%
Nov 9, 2019, 6:32 PM
- Za dużo karmelu.
zacieranie za słodkie
Jaśniejsze
Bez soli
IBU min 30
Dec 1, 2019, 7:20 PM