

święteczne przyprawiane (BIAB)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **12.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **66.3C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (32.3%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (32.3%) | 80 % | 7 |
| Grain | Monachijski | 0.6 kg (19.4%) | 80 % | 16 |
| Grain | Strzegom Bursztynowy | 0.4 kg (12.9%) | 70 % | 49 |
| Grain | Briess - Chocolate Malt | 0.1 kg (3.2%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 10 g | 60 min | 5.1 % |
| Boil | Tettnang | 5 g | 30 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|------------------|-------|------|-------|
| Spice | cynamion | 3 g | Boil | 0 min |
| Spice | kolendra | 3.2 g | Boil | 0 min |
| Spice | goździki | 3.2 g | Boil | 0 min |
| Spice | ziele angielskie | 3.2 g | Boil | 0 min |

Notes

- przyprawy dodane po zakończeniu gotowania i trzymane w woreczku przez cały czas chłodzenia. po zakończeniu chłodzenia, wyjęte razem z chmielem

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