

# Apple Pie spice ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **6.1**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **78C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (45.8%)	80 %	5
Grain	Viking Wheat Malt	2 kg (30.5%)	83 %	5
Grain	Viking caramel pale	0.4 kg (6.1%)	77 %	8
Grain	Weyermann - Carapils	0.3 kg (4.6%)	78 %	4
Grain	Strzegom Bursztynowy	0.2 kg (3.1%)	70 %	49
Grain	Oats, Flaked	0.4 kg (6.1%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.25 kg (3.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	70 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11.5 g	---
s-33?				

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok jabłkowy NFC / Pieczone jabłko	3000 g	Secondary	7 day(s)
Spice	Przyprawa do szarlotki	14 g	Boil	5 min
Cynamon(47%), imbir, goździki(1,5%), kardamon, cukier.				
Spice	Cynamon	13 g	Boil	5 min
3 laski				
Spice	Imbir	6 g	Boil	5 min
suszony				
Spice	Goździki	5 g	Boil	5 min
Water Agent	Chlorek wapnia	4 g	Boil	60 min

## Notes

- Przyprawy rozkruszyć przed dodaniem!

Zamiennie erytrytol  
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