

Parszywa dwunastka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM ---
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (50%) | 80 % | --- |
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Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Perle | 8 g | 60 min | 7 % |
| Boil | lunga | 12 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 5 g | 10 min | 11 % |
| Aroma (end of boil) | Polaris | 3 g | 0 min | 19 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Breferm Top | Ale | Dry | 20 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 2 g | Boil | 40 min |

Notes

- Fermentacja gęstwą po 2 warkach. Zadanie brzeczki o temperaturze ok 35 C, po kilku godzinach obfita piana i deka. Po ok 20 h of zadania drożdzy blg spadło do 5.
Dec 13, 2017, 7:18 PM