

# 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*