

Pasterka #2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **89.7**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 5.1 kg (100%) | 82 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Sybilla | 30 g | 60 min | 6.2 % |
| Aroma (end of boil) | Oktawia | 20 g | 10 min | 9 % |
| Dry Hop | Oktawia | 30 g | 5 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------------------------|----------------------------|--------|---------|--------|
| Spice | Imbir | 5 g | Boil | 45 min |
| Spice | Goździki | 4 g | Boil | 45 min |
| Spice | Kardamon | 4 g | Boil | 45 min |
| Waga przed tusczeniem. | | | | |
| Spice | Cynamon | 7 g | Boil | 45 min |
| Flavor | Skórka słodkiej pomarańczy | 60 g | Boil | 45 min |

Notes

- Dodatkowo przed rozlewem dodany cold brew z:
 - 1g Imbiru (mielony)
 - 1g Goździków
 - 1g Kardamonu
 - 1 laska Cynamonu (ok. 2,5-3g)Macerowane w 0,5l wody przed 12h w lodówce.
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