

Przyprawowe

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **62**
- SRM **3.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	100 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	75 min	13.7 %
Aroma (end of boil)	lunga	30 g	10 min	9.2 %
Aroma (end of boil)	Oktawia	30 g	10 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle T-58	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Boil	75 min
Spice	Skórki słodkiej pomarańczy	20 g	Boil	75 min
Spice	Skórki gorzkiej pomarańczy	20 g	Boil	75 min

Notes

- - najpierw uwarzyłem, a potem wpisałem do brewness
 - oczekiwany rezultat to piwo z przewagą przypraw w smaku z mocną goryczką i delikatnym aromatem chmielowym
- Dec 28, 2020, 10:15 PM*