

Carrot Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **12**
- SRM **13.6**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Crystal II	1 kg (16.7%)	75 %	165

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	30 min	4.4 %
Boil	Fuggles	25 g	10 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	6 g	Secondary	3 day(s)
Spice	imbir korzeń tarty	25 g	Secondary	3 day(s)
Spice	goździki	5 g	Secondary	3 day(s)
Spice	gałka muszkatułowa	4 g	Secondary	3 day(s)

Flavor	marchewka pieczona	2000 g	Mash	30 min
Flavor	marchewka pieczona	2000 g	Secondary	3 day(s)
Flavor	sok marchewkowy (opcjonalnie)	1000 g	Secondary	3 day(s)

Notes

- Marchewka i sok marchewkowy na cichą tylko jeśli marchewka na zacieranie nie da wyczuwalnych aromatów.
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