

Co ma piernik do wiatraka

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **31.8**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (35.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2.8 kg (39.7%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (3.5%) | 68 % | 400 |
| Grain | Abbey Castle | 0.2 kg (2.8%) | 80 % | 45 |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (5.7%) | 68 % | 1202 |
| Grain | Płatki owsiane | 0.4 kg (5.7%) | 60 % | 3 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.1%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|--------|---------|--------|
| Spice | Cynamon 3szt | 10 g | Boil | 15 min |
| Spice | Imbir | 9 g | Boil | 15 min |
| Spice | Kardamon | 12 g | Boil | 15 min |
| Spice | Goździki | 12 g | Boil | 15 min |
| Spice | Gałka muskatołowa | 10 g | Boil | 15 min |
| Spice | Skórka z 5 pomarańczy | 150 g | Boil | 15 min |

Notes

- Czekoladowy 400 po 40 min zacierania w 64st
Czekoladowy 1200 po 20 min zacierania w 72 st
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