

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