

Kompotu? Zapomniałem strzykawkę.

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **31**
- SRM **7.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (62.5%)	81 %	6
Grain	Viking Wędzony jabłonią	0.5 kg (15.6%)	80 %	10
Grain	słód cookie	0.5 kg (15.6%)	72 %	50
Grain	Strzegom Karmel 150	0.2 kg (6.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Fuggles	30 g	20 min	4.5 %
Boil	East Kent Goldings	30 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Spice	Suszone Jabłko	100 g	Secondary	7 day(s)
Spice	Suszona Gruszka	100 g	Secondary	7 day(s)
Spice	Śliwka Wędzona	70 g	Secondary	7 day(s)
Spice	Suszona Pomarańcza	30 g	Secondary	7 day(s)
Spice	Cynamon	10 g	Secondary	7 day(s)

Notes

- Świąteczny Bitter nawiązujący do kompotu z suszu. Z użyciem słodu wędzonego jabłonią i fermentowany kveikami
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