

Piwo świąteczne - Christmas Ale (5)

- Gravity **16.2 BLG**
- ABV ---
- IBU **55**
- SRM **29.5**
- 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 **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **68 C**, Time **55 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **55 min** at **68C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (66.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.5%) | 79 % | 16 |
| Grain | Fawcett - Crystal | 0.5 kg (8.3%) | 70 % | 160 |
| Grain | Briess - 2 Row Carapils Malt | 0.25 kg (4.1%) | 75 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.15 kg (2.5%) | 68 % | 400 |
| Grain | Carafa III | 0.15 kg (2.5%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 12 g | 60 min | 15 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 20 min | 15 % |
| Boil | Willamette | 15 g | 10 min | 5 % |
| Boil | Willamette | 10 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-----|-----|--------|-----|
| Fermentis Safale US-05 | Ale | Dry | 11.5 g | --- |
|------------------------|-----|-----|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|--------|
| Spice | imbir | 30 g | Boil | 60 min |
| Spice | cynamon | 30 g | Boil | 10 min |
| Spice | gałka muskatołowa | 5 g | Boil | 10 min |
| Spice | anyż | 7.5 g | Boil | 10 min |
| Spice | goździki | 5 g | Boil | 10 min |
| Spice | kardamon | 5 g | Boil | 10 min |
| Other | skórka z 2 pomarańczy | 0 g | Boil | 10 min |
| Other | skórka z 1 cytryny | 0 g | Boil | 10 min |
| Flavor | miód gryczany | 700 g | Boil | 10 min |
| Fining | mech irlandzki | 5 g | Boil | 15 min |

Notes

- Zacieranie:

białkowa - 53C - 15min

kompromisowa(*) - 68C - 50min

*kompromis pomiędzy zacieraniem na słodko a zacieraniem na wytrawnie. Inaczej - zacieranie na lenia.

Chmielenie, przyprawianie:

na 60 minut:

marynka 195GPH(*)

columbus 199GPH

imbir (świeży) 30g

*GPH - gramo-procenty humulonów - waga w gramach * zawartość alfa-kwasów

na ostatnie 10 minut:

wiliamette 120GPH

cynamon 30g

gałka muskatołowa, 1 łyżeczka

anyż, 7,5g

goździki, kilka sztuk

kardamon, 1 łyżeczka

skórka z 2 pomarańczy

skórka z 1 cytryny

miód gryczany 0,7kg

mech irlandzki 5g

Drożdże - Safeale US-05

Wg Beer Tools powinno wyjść 20 litrów brzezki 19 Blg, 53 IBU. Finalne piwo powinno osiągnąć poziom alkoholu 7,5%

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