

# Soul Cake

- Gravity **19.1 BLG**
- ABV ---
- IBU **41**
- SRM **36.3**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **40 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **45C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (39.8%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (33.2%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (6.6%)	79 %	22
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.3%)	68 %	1200
Sugar	cukier wanilinowy	0.03 kg (0.4%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	El Dorado	15 g	60 min	15.2 %
Aroma (end of boil)	El Dorado	25 g	10 min	15.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	300 g	Boil	15 min
Spice	Kardamon	5 g	Boil	15 min
Spice	Suszona skórka pomarańczy	20 g	Boil	15 min
Spice	Cynamon	5 g	Boil	15 min
Flavor	Śliwki suszone	150 g	Boil	15 min
Spice	Gałka muszkatołowa	3 g	Boil	15 min
Spice	Goździki	4 g	Boil	15 min

### Notes

- Ilości przypraw sprawdzić podczas przygotowania  
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