

Spieprzone

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **8.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 10 g | 7 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| PAY7 | Ale | Dry | 7 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|----------|
| Spice | Zielony pieprz | 6 g | Boil | 15 min |
| Spice | Zielony pieprz | 6 g | Boil | 5 min |
| Spice | Zielony pieprz | 8 g | Secondary | 7 day(s) |

Notes

- Zielony pieprz, dodawany do godowania i na cichą fermentację, lekko rozbity w móżdżerzu. Aromat i posmak pieprzu uwidatnia się po drugim, trzecim tyku. Następnym razem bym dodał więcej pieprzu na aromat.
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