

# BeerCalc: ØBS "Til dig fra mig"

**Style: Spiced Beer**

**Brewer: Ølsemagle Bryg Symposium**

## Vital Statistics

Volume	22 litres
OG	1059
Boil Volume	24 litres
Boil gravity	1054
Alcohol (ABV)	5.9 %
Colour	47 EBC (Dark brown)
Bitterness	19 IBU
BU:GU	0.32
FG	1014



## Fermentables

Pilsner Malt	3 EBC	2000 g
Munich Malt	20 EBC	2000 g
Cara Crystal	240 EBC	250 g
Special B	230 EBC	500 g
Wheat Malt	3 EBC	600 g
Candi Syrup Inc D-90	180 EBC	400 g
		<b>5750 g</b>

## Mash schedule

Mash step	65 °C	65 min
Mash Out	78 °C	10 min
Total grain weight for mash: 5350 g		

## Hops

Tettnanger	3.8 %	30 g	60 min
Tettnanger	3.8 %	20 g	30 min
Tettnanger	3.8 %	10 g	10 min

## Misc Ingredients

Cloves	4.00 g	End of boil	10 hele nelliker (Sidste 5 min)
Star anise	3.00 g	End of boil	3 hele anis. 6-8 takker pr. Anis
Cinnamon	17.00 g	End of boil	2 stænger brækkret i små stykker
Orange peel (sweet)	30.00 g	End of boil	skal fra 2 økologiske appelsiner
Cardamom seeds	0.00 g	End of boil	4 hele kardemommekapsler

## Fermentation

Fermentation	SafAle S-04	16 °C	21 days
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