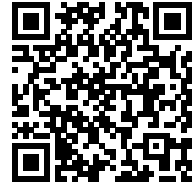


Cha

Kiekis: 40 litrų
Efektyvumas: 70 %
Stilius: Alus su prieskoniais, žolelėmis ar daržovėmis
Aludaris: pofke
Receptas sukurtas: 2014-05-23 11:00:34
Receptas modifikuotas: 2014-05-23 11:02:38

OG: 1.046
FG: 1.011
ABV: 4.7 %
IBU: 14
EBC: 32
IBU/OG: 0.31 (jaučiami apyniai, dominuoja salyklas)



2026-05-13

Fermentuojamos medžiagos

Pavadinimas	Spalva (EBC)	Kiekis (kg)	Kiekis (%)
Viking malt pilsnerio salyklas	3.0	3.200	34.8
Miuncheno salyklas	15.0	3.200	34.8
BEST Melanoidin salyklas	60.0	0.800	8.7
CaraHell	25.0	0.800	8.7
Avižiniai dribsniai	4.0	0.600	6.5
Laktozė	3.0	0.400	4.3
Skrudintas miežių salyklas 'Chocolate'	900.7	0.200	2.2
		<hr/>	
		9.200	

Apyniai

Pavadinimas	Forma	Paskirtis	AA (%)	IBU	Kiekis (g)	Laikas
Saaz (Czech)	-	Virimui (kartumui)	4.0	14.3	<hr/> 60	60
					60	

Mielės

Pavadinimas	Kiekis (g)
Safale US-05(56)	22.0

Pastabos

Chai Spiced Tea Ingredients

1 vanilla bean, split and scraped
2 cinnamon sticks
2-inch piece of ginger, peeled and sliced
5 whole cloves
2 star anise
24 green cardamom pods, split
1 black cardamom pod, split
2 tsp. black peppercorns
1/2 whole nutmeg, roughly chopped
1/4 tsp. fennel seeds
Preparing Spices

Bring about 1 quart filtered water to a boil, then pour over spices and cover in a separate container.

Let steep for 15 minutes, then strain to remove spices. Cover tea and keep chilled until used.

I blended in about 2 cups (473 milliliters) of this liquid in the 5-gallon (19-liter) batch. But you want to do it slowly, mix it well, and taste it.

Different people have different tastes, so you're looking for a nice balance without being overpowering with the spices.

Don't use tea—it has too much tannin.