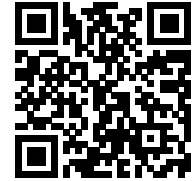


# Cha

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)



2020-09-20

## 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.