

## #25 Xmas Stout

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **32**
- SRM **44.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **34.6 liter(s)**

### Fermentables

| Type  | Name                            | Amount          | Yield | EBC  |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt            | 5.75 kg (58.1%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II     | 3 kg (30.3%)    | 79 %  | 22   |
| Grain | Jęczmień palony                 | 0.2 kg (2%)     | 55 %  | 985  |
| Grain | Weyermann - Chocolate Wheat     | 0.35 kg (3.5%)  | 74 %  | 788  |
| Grain | Weyermann - Chocolate Rye       | 0.3 kg (3%)     | 20 %  | 493  |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (3%)     | 70 %  | 1024 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 40 g   | 60 min | 11 %       |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 11 ml  | Lallemand  |

### Extras

| Type  | Name              | Amount | Use for   | Time     |
|---|-------------------|--------|-----------|----------|
| Spice   | Tonka             | 16 g   | Secondary | 2 day(s) |
| Zalane spirytusem na 10 dni, wlane do piwa łącznie składnik+macerat |                   |        |           |          |
| Spice   | Cynamon Cejloński | 10 g   | Secondary | 2 day(s) |
| Zalane spirytusem na 10 dni, wlane do piwa łącznie składnik+macerat |                   |        |           |          |
| Spice   | Goździki          | 2.2 g  | Secondary | 2 day(s) |
| Zalane spirytusem na 10 dni, wlane do piwa łącznie składnik+macerat |                   |        |           |          |
| Spice   | Skórka pomarańczy | 20 g   | Secondary | 2 day(s) |

Zalane spirytusem na 10 dni, wlane do piwa łącznie składnik+macerat