

## #35 Winterbier

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **34**
- SRM **22.3**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **25 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.16 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.8 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Pilzneński                 | 4 kg (59.8%)   | 81 %  | 4    |
| Grain | Weyermann pszeniczny jasny | 1.1 kg (16.4%) | 80 %  | 6    |
| Grain | Carabelge                  | 0.57 kg (8.5%) | 80 %  | 30   |
| Grain | Płatki owsiane             | 0.45 kg (6.7%) | 85 %  | 3    |
| Grain | Płatki pszeniczne          | 0.24 kg (3.6%) | 85 %  | 3    |
| Grain | Zakwaszający               | 0.03 kg (0.4%) | 80 %  | 4    |
| Grain | Carafa III                 | 0.3 kg (4.5%)  | 70 %  | 1034 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 35 g   | 60 min | 8.5 %      |
| Aroma (end of boil) | Marynka | 20 g   | 10 min | 8.5 %      |