

# Christmas Wood

- Gravity **11.2 BLG**
- ABV ---
- IBU **37**
- SRM **8.3**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński         | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Karmelowy Czerwony | 1 kg (16.7%) | 75 %  | 59  |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Hallertau | 50 g   | 60 min   | 7.6 %      |
| Aroma (end of boil) | Hallertau | 20 g   | 15 min   | 7.6 %      |
| Dry Hop             | Hallertau | 20 g   | 7 day(s) | 4.5 %      |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name                     | Amount | Use for   | Time     |
|--------|--------------------------|--------|-----------|----------|
| Flavor | Skórka pomarańczy świeża | 150 g  | Boil      | 20 min   |
| Flavor | Curacao                  | 20 g   | Secondary | 7 day(s) |

|        |                 |      |           |          |
|--------|-----------------|------|-----------|----------|
| Spice  | 2 laski wanilii | 10 g | Boil      | 20 min   |
| Flavor | Czipsy dębowe   | 15 g | Secondary | 7 day(s) |