

Katarzynka Xmas

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **19**
- SRM **20.6**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (70.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.5%) | 79 % | 16 |
| Grain | Strzegom Bursztynowy | 0.2 kg (3.5%) | 70 % | 49 |
| Grain | Caraaroma | 0.5 kg (8.8%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |
| Boil | Cascade | 25 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|-------------|
| Wyeast - London Ale | Ale | Liquid | 10 ml | Wyeast Labs |

Notes

- 10minuta gotowania

Cukier Wanilinowy - 16 g

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Cynamon Mielony - 7 g

Gałka muskatołowa świeżo starta - 6 g

Śliwki suszone, posiekane - 100 g

Goździki całe - 16 sztuk

Miód gryczany 700g
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