

Świąteczne 2018

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **31**
- SRM **51.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 2.7 kg (32.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (24.1%) | 79 % | 16 |
| Grain | Special B Malt | 1 kg (12%) | 65.2 % | 315 |
| Grain | Płatki owsiane | 0.4 kg (4.8%) | 75 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.6 kg (7.2%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6%) | 68 % | 1200 |
| Grain | Viking Cookie | 0.6 kg (7.2%) | 72 % | 50 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
| Safale T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|-----------|------|
| Spice | Cynamon | 35 g | Secondary | --- |
| Spice | Tonka | 15 g | Secondary | --- |

Notes

- The Last Jedi użytkownika szalas (pozdrawiam!) dostosowany do naszych warunków.
Dec 4, 2018, 12:31 PM