

Świąteczne 3

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **35**
- SRM **16**
- Style **Christmas/Winter Specialty Spiced Beer**

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 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3 kg (40.7%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 1.8 kg (24.4%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (13.6%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (6.8%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.4 kg (5.4%) | 85 % | 3 |
| Grain | Strzegom Karmel 30 | 0.3 kg (4.1%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.275 kg (3.7%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.09 kg (1.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Polaris | 21 g | 60 min | 19 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------|-----|-----|------|-----|
| Fermentis Safale T-58 | Ale | Dry | 11 g | --- |
|-----------------------|-----|-----|------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Spice | cukier wanilinowy | 2 g | Boil | 10 min |
| Spice | cynamon mielony | 8 g | Boil | 10 min |
| Spice | gałka muszkatałowa | 6 g | Boil | 10 min |
| Flavor | śliwki suszone | 200 g | Boil | 10 min |
| Spice | goździki 6szt | 0 g | Boil | 10 min |
| Flavor | imbir plastry | 30 g | Boil | 10 min |
| Spice | pieprz 8szt | 0 g | Boil | 10 min |
| Spice | ziele angielskie 8szt | 0 g | Boil | 10 min |
| Flavor | skórka z 3 pomarańczy | 0 g | Boil | 10 min |
| Spice | laska wanilii | 0 g | Secondary | 10 day(s) |
| Spice | laska cynamonu | 0 g | Secondary | 10 day(s) |