

Świąteczny Foch

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **31.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Monachijski	2 kg (30.8%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	1 kg (15.4%)	73 %	120
Grain	Carafa III	0.5 kg (7.7%)	70 %	1034
Grain	Słód pszeniczny Bestmalz	1 kg (15.4%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	8 g	20 min	4 %
Boil	Marynka	18 g	60 min	10 %
Boil	Centennial	20 g	30 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	cynamon laska	2 g	Boil	10 min
Spice	kolendra cała	1 g	Boil	10 min
Spice	goździki szt	7 g	Boil	10 min
Spice	ziele angielskie mielone	2 g	Boil	10 min
Spice	gałka muszkatołowa	3 g	Boil	10 min
Spice	skórka pomarańczowa krojona	5 g	Boil	10 min