

WaChristmas Śliwkowy

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **11.5**
- 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 **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (72.7%) | 81 % | 4 |
| Grain | Biscuit Malt | 1 kg (18.2%) | 79 % | 45 |
| Grain | Fawcett - Crystal Pszeniczny | 0.5 kg (9.1%) | 85 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 11.5 % |
| Boil | Magnum | 10 g | 20 min | 11.5 % |
| Boil | Challenger | 10 g | 20 min | 5.8 % |
| Aroma (end of boil) | Challenger | 20 g | 10 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale T-58 | Ale | Slant | 500 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------------|-------|------|--------|
| Flavor | Śliwki suszone | 600 g | Boil | 10 min |
| Spice | Przyprawa do piernika | 10 g | Boil | 10 min |
| Other | Miód wielokwiatowy | 100 g | Boil | 10 min |
| Spice | Cynamon (kora) | 15 g | Boil | 10 min |