

WHEAT XMAS 12 Blg # 50

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **7**
- SRM **4.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (56.6%)	81 %	6
Grain	Pilzneński	1.5 kg (28.3%)	81 %	4
Grain	Płatki pszeniczne	0.4 kg (7.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	25 g	60 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Skórki słodkiej pomarańczy	40 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min
Spice	Kolendra	20 g	Boil	10 min

Spice	Goździki	5 g	Boil	10 min
Flavor	Zest z pomarańczy macerowany	20 g	Secondary	5 day(s)
Flavor	Naturalny olejek rozmarynowy	1 g	Secondary	1 day(s)
Spice	Imbir suszony siekany	2 g	Boil	10 min