

X-Mas Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **56.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Weyermann - Vienna Malt	1 kg (12.5%)	81 %	8
Grain	Black Barley (Roast Barley)	0.5 kg (6.3%)	55 %	985
Grain	Caraaroma	0.25 kg (3.1%)	78 %	400
Grain	Weyermann - Carawheat	0.25 kg (3.1%)	77 %	97
Grain	Chocolate Malt (UK)	1 kg (12.5%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Boil	Tradition	30 g	30 min	5.5 %
Boil	Tradition	30 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Other	Suszone morele	400 g	Boil	10 min
Other	Suszone śliwki	400 g	Boil	10 min
Spice	Laska cynamonu	20 g	Boil	10 min
Flavor	Płatki dębowe macerowane w rumie	20 g	Secondary	7 day(s)