

Hej Kołęda

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **40**
- SRM **14.2**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (69.4%)	81 %	4
Grain	Oats, Flaked	0.7 kg (9.7%)	80 %	2
Grain	Strzegom Monachijski typ II	1 kg (13.9%)	79 %	22
Grain	special X	0.5 kg (6.9%)	75 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	30 min	12.1 %
Boil	Lublin (Lubelski)	10 g	2 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	goździki	1.33 g	Boil	10 min
Spice	cynamon	1.33 g	Boil	10 min

Spice	anyż	1.33 g	Boil	10 min
Spice	kardamon	1.33 g	Boil	10 min
Spice	gałka muszkatałowa	1.33 g	Boil	10 min
Fining	whirflock	0.67 g	Boil	10 min