Julebryg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **17**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(66.7%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(16.7%)*	79 %	16
Grain	Strzegom Karmel 300	0.5 kg *(8.3%)*	70 %	299
Grain	Caramel/Crystal Malt - 120L	0.5 kg *(8.3%)*	72 %	260

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	65 min	15.5 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	anyż gwiaździsty - sztuki	1.5 g	Boil	5 min
Spice	goździki - łyżeczka	1 g	Primary	---
Spice	wanilia - laska	1 g	Primary	---
Spice	cynamon - laski	2 g	Primary	---

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Put the spices, maple syrup, brown sugar and hops into a saucepan with about 2.5L of water and bring it to the boil

  While this was coming to the boil, clean and sanitise fermenter and all other tools (spoon, seive, airlock, can opener) and put both cans of Coopers goo into sink of hot water

  Simmer spice mixture for 20 mins then let cool for 30 mins with the lid on the saucepan

  Open cans of goo, pour into fermenter and rinse cans with boiled water into fermenter

  Strain spice mixture into fermenter

  Stir well to dissolve the extract

  Pour one saucepan full of water through strainer into the fermenter to extract as much tasty goodness into the mixture then continue to top up to about the 20L mark
  Oct 2, 2019, 11:10 PM