

Świąteczne 2018

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **31**
- SRM **51.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

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

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (32.5%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (24.1%)	79 %	16
Grain	Special B Malt	1 kg (12%)	65.2 %	315
Grain	Płatki owsiane	0.4 kg (4.8%)	75 %	3
Grain	Strzegom Czekoladowy jasny	0.6 kg (7.2%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6%)	68 %	1200
Grain	Viking Cookie	0.6 kg (7.2%)	72 %	50
Sugar	Milk Sugar (Lactose)	0.5 kg (6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Safale T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	35 g	Secondary	---
Spice	Tonka	15 g	Secondary	---

Notes

- The Last Jedi użytkownika szalas (pozdrawiam!) dostosowany do naszych warunków.
Dec 4, 2018, 12:31 PM