Christmas Bar

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **22**
- SRM **53.7**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **74C**
- Keep mash **0 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(22%)*	80 %	4
Grain	Pszeniczny	2 kg *(22%)*	85 %	4
Grain	Caramunich® typ I	0.4 kg *(4.4%)*	73 %	80
Grain	Carahell	0.4 kg *(4.4%)*	77 %	26
Grain	Jęczmień palony	0.2 kg *(2.2%)*	55 %	985
Grain	Barwiący	0.2 kg *(2.2%)*	55 %	985
Grain	Płatki owsiane	0.5 kg *(5.5%)*	60 %	3
Liquid Extract	Bruntal ekstrakt słodowy ciemny	1.7 kg *(18.7%)*	90 %	621
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg *(18.7%)*	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Kent Goldings	15 g	20 min	5.5 %
Dry Hop	Kent Goldings	15 g	3 day(s)	5.5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	23 g	Fermentis