

Świąteczne Ciemne 18'

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **20.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (53.1%)	80 %	4
Grain	Wędzony bukiem Viking Malt	0.3 kg (9.4%)	81 %	10
Grain	Wędzony jabłonią Viking Malt	0.3 kg (9.4%)	81 %	10
Grain	Karmelowy żytni Strzegom	0.3 kg (9.4%)	75 %	150
Grain	Strzegom Karmel 150	0.3 kg (9.4%)	68 %	150
Grain	Castle Malting Cafe Light	0.3 kg (9.4%)	77 %	250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	20 g	60 min	8.3 %
Boil	Comet	10 g	20 min	8.3 %
Boil	Fantasia	10 g	20 min	4.3 %
Boil	Fantasia	20 g	11 min	4.3 %

Yeasts

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

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

Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	20 g	Boil	20 min