

A Trap for Santa Claus

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **26**
- SRM **36.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **71 C**, Time **45 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **45 min** at **71C**
- Keep mash **3 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (33.9%)	80 %	5
Grain	Viking Golden Ale	1.7 kg (23.1%)	80 %	8
Grain	Monachijski	1 kg (13.6%)	80 %	16
Grain	Viking Carmel Pale	0.5 kg (6.8%)	77 %	8
Grain	Viking Carmel Aromatic	0.366 kg (5%)	75 %	160
Grain	Strzegom Karmel 600	0.3 kg (4.1%)	68 %	601
Grain	castelmalting chocolate	0.5 kg (6.8%)	75 %	800
Sugar	Milk Sugar (Lactose)	0.5 kg (6.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	250 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Spice	imbir (świeży)	30 g	Secondary	5 day(s)
Spice	tonka (macerowana w burbonie)	8 g	Secondary	3 day(s)
Spice	przyprawa do piernika	10 g	Secondary	5 day(s)
Other	karmelizowane banany	1500 g	Secondary	10 day(s)