

Choinka#14

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **10**
- SRM **17**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.55 kg (42.8%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (27.6%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (13.8%)	81 %	6
Grain	Strzegom Monachijski typ I	0.25 kg (6.9%)	79 %	16
Grain	Strzegom Czekoladowy 400	0.2 kg (5.5%)	68 %	400
Grain	Caraaroma	0.125 kg (3.4%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	MIX2020	20 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Extras

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

Type	Name	Amount	Use for	Time
Flavor	Łuska kakaowca	200 g	Boil	30 min
Spice	Goździki	1 g	Boil	30 min
Spice	Laska wanili	1 g	Boil	30 min
Spice	Cynamon	1 g	Mash	0 min
Spice	Imbir	1 g	Boil	30 min
Spice	Jałowiec	1 g	Boil	30 min

Notes

- Zacieranie:
Słody ciemne - na ostatnie 10min zacierania
Cynamon - półtorej łyżeczki na koniec zacierania w torbie

Gotowanie:
Goździki łamane - 80 szt
Laska wanilii drobno cięta - pół laski
Imbir świeży - kilkanaście plasterków
Jałowiec - 7 kulek zmiażdżonych

Rozlew:
Erytrol - 35g/l w litrowym syropie z cukrem (72g) do refermentacji
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