

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 % |

Yeasts

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