

Christmas Monterale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **28.7**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Pilsen | 2 kg (33.3%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 3.5 kg (58.3%) | 82 % | 4 |
| Grain | Carafa III | 0.5 kg (8.3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|-------------|
| Wyeast - Belgian Ale | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kardamon | 3 g | Boil | 15 min |

| | | | | |
|-------|--------------------|-----|------|--------|
| Spice | Ziele Angielski | 1 g | Boil | 15 min |
| Spice | Cynamon | 4 g | Boil | 15 min |
| Spice | Imbir | 2 g | Boil | 15 min |
| Spice | Gałka Muszkatołowa | 3 g | Boil | 15 min |

Notes

- Kradamon 3 ziarenka
Oct 26, 2017, 7:45 PM