

Christmas Wheat Brown

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **13.4**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 1 kg (39.2%) | 80 % | 7 |
| Grain | Pszeniczny | 0.7 kg (27.5%) | 85 % | 4 |
| Grain | Barley, Raw | 0.2 kg (7.8%) | 60.9 % | 4 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (19.6%) | 70 % | 128 |
| Grain | Carawheat (GR) | 0.15 kg (5.9%) | 68 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 10 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- na cichą - spirytusowy macerat świąteczny
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