

# Christmas

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU ---
- SRM **28**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **7 %/h**
- Boil size **60.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **51.1 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **35.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **35 min** at **72C**
- Sparge using **40.6 liter(s)** of **76C** water or to achieve **60.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (64.5%)	80 %	4
Grain	Pszeniczny	2.5 kg (16.1%)	85 %	4
Grain	Strzegom Karmel 300	1 kg (6.5%)	70 %	299
Grain	Strzegom Karmel 600	0.5 kg (3.2%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.2%)	68 %	1200
Grain	Płatki owsiane	1 kg (6.5%)	85 %	3