

Hej Koleđa

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **36**
- SRM **16.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 4 kg (66.1%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (13.2%) | 80 % | 2 |
| Grain | Strzegom Monachijski typ II | 0.75 kg (12.4%) | 79 % | 22 |
| Grain | special X | 0.5 kg (8.3%) | 75 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 5 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | goździki | 1 g | Boil | 10 min |

| | | | | |
|-------------|--------------------|-------|------|--------|
| Spice | cynamon | 1 g | Boil | 10 min |
| Spice | anyż | 1 g | Boil | 10 min |
| Spice | kardamon | 1 g | Boil | 10 min |
| Spice | gałka muszkatałowa | 1 g | Boil | 10 min |
| Fining | whirflock | 0.5 g | Boil | 10 min |
| Water Agent | chlorek | 4 g | Mash | 1 min |

Notes

- 3/4 starteji gałki
12 ziaren kardamonu
5 ziaren anyżu
laska cynamonu
10 goździków
Sep 29, 2018, 6:05 PM