

HoHoHo 2019

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **36**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **23 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **23.5C**
- Add grains
- Keep mash **20 min** at **23C**
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 6 kg (57.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (19%) | 81 % | 6 |
| Adjunct | Briess - Oat Flakes | 0.5 kg (4.8%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (4.8%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.8%) | 68 % | 1200 |
| Grain | Briess - Roasted Barley | 0.25 kg (2.4%) | 55 % | 591 |
| Grain | Strzegom Barwiący | 0.25 kg (2.4%) | 68 % | 1300 |
| Sugar | Candi Sugar, Clear | 0.5 kg (4.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 36 g | 60 min | 10 % |
| Boil | East Kent Goldings | 18 g | 10 min | 5.1 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 13.2 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | cukier wanilinowy | 20 g | Boil | 10 min |
| Spice | cynamon mielony Wietnam | 10 g | Boil | 10 min |
| Spice | gałka muszkatołowa | 8 g | Boil | 10 min |
| Spice | śliwki suszone | 120 g | Boil | 10 min |
| Spice | skórka z 3 pomarańczy | 5 g | Boil | 10 min |
| Spice | goździki 16 szt | 20 g | Boil | 10 min |

Notes

- cukier na 10 minut prze końcem gotowania
Sep 19, 2018, 3:05 PM