

merry=x-mas 12

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **26.2**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (55.7%) | 80 % | 7 |
| Grain | Strzegom Karmel 150 | 1 kg (18.6%) | 75 % | 150 |
| Grain | Pszeniczny | 0.4 kg (7.4%) | 85 % | 4 |
| Grain | Briess - Dark Chocolate Malt | 0.27 kg (5%) | 60 % | 827 |
| Grain | Barwiący obłuszczone | 0.17 kg (3.2%) | 55 % | 985 |
| Grain | Rye, Flaked | 0.4 kg (7.4%) | 78.3 % | 4 |
| Grain | Płatki pszeniczne | 0.15 kg (2.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|--------|
| Spice | imbir - świeży plastry | 30 g | Boil | 60 min |
| Spice | Kakałszale | 100 g | Boil | 30 min |
| Spice | cynamon - mielony | 30 g | Boil | 10 min |
| Spice | goździk - 12 szt | 0 g | Boil | 10 min |
| Spice | anyż - 2 gwiazdki | 0 g | Boil | 10 min |
| Spice | gałka muszkatałowa | 5 g | Boil | 10 min |
| Spice | kolendra | 10 g | Boil | 10 min |
| Spice | kardamon - 5 duże ziarna | 0 g | Boil | 10 min |
| Spice | skórka pomarańczy - 6 szt świeżych | 150 g | Boil | 10 min |
| Spice | curraçao | 20 g | Boil | 10 min |
| Fining | mech irlandzki | 5 g | Boil | 5 min |

Notes

- Ciemne słody dodać przed masch out. Przyprawy zmielone lub rozdrobnione w młynku i dodane do Hoop spidera
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