

WARKA 10 - xmas

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **15**
- SRM **42.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (59.5%)	80.5 %	3
Grain	Strzegom Karmel 30	2 kg (23.8%)	75 %	30
Grain	Strzegom pszenica prażona	0.2 kg (2.4%)	70 %	1000
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.6%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.6%)	68 %	1200
Grain	Płatki pszeniczne	0.2 kg (2.4%)	85 %	3
Grain	Płatki owsiane	0.2 kg (2.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Dry Hop	East Kent Goldings	20 g	4 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew T-58	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy słodkiej	40 g	Boil	10 min
Spice	Przyprawa korzenna piernikowa	100 g	Boil	10 min