

WHEAT XMAS 12 Blg # 50

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **7**
- SRM **4.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (56.6%) | 81 % | 6 |
| Grain | Pilzneński | 1.5 kg (28.3%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (7.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Tomyski | 25 g | 60 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Skórki słodkiej pomarańczy | 40 g | Boil | 10 min |
| Spice | Curacao | 20 g | Boil | 10 min |
| Spice | Kolendra | 20 g | Boil | 10 min |

| | | | | |
|--------|------------------------------|------|-----------|----------|
| Spice | Goździki | 5 g | Boil | 10 min |
| Flavor | Zest z pomarańczy macerowany | 20 g | Secondary | 5 day(s) |
| Flavor | Naturalny olejek rozmarynowy | 1 g | Secondary | 1 day(s) |
| Spice | Imbir suszony siekany | 2 g | Boil | 10 min |