

X-Mas Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **56.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Weyermann - Vienna Malt | 1 kg (12.5%) | 81 % | 8 |
| Grain | Black Barley (Roast Barley) | 0.5 kg (6.3%) | 55 % | 985 |
| Grain | Caraaroma | 0.25 kg (3.1%) | 78 % | 400 |
| Grain | Weyermann - Carawheat | 0.25 kg (3.1%) | 77 % | 97 |
| Grain | Chocolate Malt (UK) | 1 kg (12.5%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 5.5 % |
| Boil | Tradition | 30 g | 30 min | 5.5 % |
| Boil | Tradition | 30 g | 15 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |
|--------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------------|--------|-----------|----------|
| Other | Suszone morele | 400 g | Boil | 10 min |
| Other | Suszone śliwki | 400 g | Boil | 10 min |
| Spice | Laska cynamonu | 20 g | Boil | 10 min |
| Flavor | Płatki dębowe macerowane w rumie | 20 g | Secondary | 7 day(s) |