

Xmas Pudding

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **32**
- SRM **31.3**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (63.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.2%)	79 %	16
Grain	Fawcett - Crystal	0.5 kg (7.1%)	70 %	160
https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-crystal-05kg-castlemalting				
Grain	Briess - 2 Row Carapils Malt	0.25 kg (3.5%)	75 %	3
Grain	Strzegom Czekoladowy jasny	0.15 kg (2.1%)	68 %	400
Grain	Carafa III	0.15 kg (2.1%)	70 %	1034
Sugar	Candi Sugar, Dark	0.5 kg (7.1%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	imbir	30 g	Boil	60 min
Spice	śliwki suszone siekane (?)	100 g	Boil	60 min
Spice	cynamon	30 g	Boil	10 min
Spice	gałka muszkatałowa	5 g	Boil	10 min
Spice	goździki	5 g	Boil	10 min
Spice	kardamon	5 g	Boil	10 min
Spice	skórka z 2 pomarańczy	20 g	Boil	10 min
Spice	skórka z 1 cytryny	10 g	Boil	10 min
Spice	ziele angielskie	5 g	Boil	10 min
Spice	wanilia	5 g	Boil	10 min