

Xmass Stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **40**
- SRM **34.6**
- Style **Sweet Stout**

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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **32.2 liter(s)**

Steps

- Temp **72 C**, Time **75 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **75 min** at **72C**
- 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	Strzegom Pilzneński	4 kg (49.7%)	80 %	4
Grain	Briess - Pale Ale Malt	2 kg (24.8%)	80 %	7
Grain	Caraaroma	0.35 kg (4.3%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.7%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	985
Grain	Carabelge	0.5 kg (6.2%)	80 %	30
Grain	Płatki pszeniczne	0.5 kg (6.2%)	85 %	3
Grain	Special B Malt	0.3 kg (3.7%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	60 g	50 min	7.5 %
Boil	First Gold	20 g	10 min	7.5 %
Aroma (end of boil)	First Gold	20 g	0 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WYEAST DENNY'S FAVORITE 50 1450	Ale	Liquid	125 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Other	Skórka pomarańczy	5 g	Boil	0 min
Spice	chilli	2 g	Boil	0 min
Spice	goździk	1 g	Boil	0 min
Spice	laski cynamonu	5 g	Boil	10 min