

Christmas Monterale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **28.7**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (33.3%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	3.5 kg (58.3%)	82 %	4
Grain	Carafa III	0.5 kg (8.3%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ale	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	kardamon	3 g	Boil	15 min

Spice	Ziele Angielski	1 g	Boil	15 min
Spice	Cynamon	4 g	Boil	15 min
Spice	Imbir	2 g	Boil	15 min
Spice	Gałka Muszkatołowa	3 g	Boil	15 min

Notes

- Kradamon 3 ziarenka
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