

Christmas Special #1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **24.7**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Brown Malt (British Chocolate)	0.3 kg (4.9%)	70 %	128
Grain	Strzegom Monachijski typ II	0.5 kg (8.1%)	79 %	22
Grain	Briess - Extra Special Malt	0.26 kg (4.2%)	73 %	256
Grain	Castle Cafe	0.2 kg (3.2%)	75.5 %	480
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.2%)	68 %	400
Grain	Strzegom Bursztynowy	1 kg (16.2%)	70 %	49
Grain	Viking Pilsner malt	3 kg (48.7%)	82 %	4
Grain	Pszeniczny	0.4 kg (6.5%)	85 %	4
Grain	Caraaroma	0.3 kg (4.9%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	7.5 %
Boil	Chinook	20 g	60 min	8.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
safale T-58	Ale	Slant	400 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	40 g	Boil	10 min
Spice	imbir	130 g	Boil	10 min