

# Christmas Special #1

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- 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.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| safale T-58 | Ale         | Slant       | 400 ml        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Spice       | cynamon     | 40 g          | Boil           | 10 min      |
| Spice       | imbir       | 130 g         | Boil           | 10 min      |