

# Marysia Chrystmas

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **17.3**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **68C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Monachijski                    | 1 kg (12.7%)   | 80 %  | 16   |
| Grain | Caramunich® typ I              | 0.7 kg (8.9%)  | 73 %  | 80   |
| Grain | Bestmalz Carmel Pils           | 0.5 kg (6.3%)  | 75 %  | 5    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.2 kg (2.5%)  | 68 %  | 1200 |
| Grain | Viking Pale Ale malt           | 5.5 kg (69.6%) | 80 %  | 5    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 10 %       |
| Mash    | Lublin (Lubelski) | 30 g   | 3 min  | 4 %        |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory  |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale  | Liquid | 200 ml | Wyeast Labs |