

Podłaźniczka - Xmas Ale (FES z Przyprawami)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **36**
- SRM **35**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Colorado Pale Base Malt | 6 kg (85.7%) | 80 % | 6 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (7.1%) | 72 % | 236 |
| Grain | Carafa III | 0.25 kg (3.6%) | 70 % | 1400 |
| Grain | Briess - Chocolate Malt | 0.25 kg (3.6%) | 75 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka (Polish Hops) | 50 g | 50 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------------------|-------|------|-------|
| Spice | Suszone Skórki Pomarańczy | 50 g | Boil | 5 min |
| Spice | Ziarna Tonki | 50 g | Boil | 5 min |
| Spice | Cynamon | 50 g | Boil | 5 min |
| Spice | Goździk | 50 g | Boil | 5 min |
| Spice | Wanlia | 50 g | Boil | 5 min |
| Flavor | Suszona Śliwka | 100 g | Boil | 5 min |