

WaChristmas

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **15**
- SRM **15.9**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (76.9%) | 81 % | 4 |
| Grain | Biscuit Malt | 1 kg (15.4%) | 79 % | 45 |
| Grain | Fawcett - Dark Crystal | 0.4 kg (6.2%) | 71 % | 300 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (1.5%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale | Dry | 11.5 g | Safale |

Extras

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

| | | | | |
|-------|-------------------|-----|------|--------|
| Spice | Goździki | 7 g | Boil | 10 min |
| Spice | Skórka pomarańczy | 2 g | Boil | 10 min |
| Spice | Cynamon | 4 g | Boil | 10 min |
| Spice | Kardamon | 4 g | Boil | 10 min |

Notes

- Przyprawy korzenne dodawane na ostatnie 10min gotowania:

- Goździki - 10szt.,
- Suszona skórka z trzech pomarańczy,
- Cynamon w laskach - 4szt.,
- Kardamon - 1 łyżeczka,
- Gałka muskatołowa - 1 łyżeczka

Dodatkowo na cichą:

- Przyprawa do piernika - 8g.

Oct 11, 2020, 11:34 PM