

## X-mass 2019

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **38**
- SRM **47.8**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

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

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2 kg (26.6%)	82 %	10
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	Żytmi	1 kg (13.3%)	85 %	8
Grain	Special B Malt	0.5 kg (6.7%)	65.2 %	315
Grain	special W	0.1 kg (1.3%)	75 %	300
Grain	Carafa special	0.5 kg (6.7%)	70 %	900
Grain	Weyermann - Chocolate Wheat	0.5 kg (6.7%)	74 %	788
Grain	Biscuit Malt	0.4 kg (5.3%)	79 %	45
Grain	Strzegom Karmel 150	0.2 kg (2.7%)	75 %	150
Grain	Karmelowy Czerwony	0.3 kg (4%)	75 %	59
Grain	Weyermann pszeniczny jasny	1 kg (13.3%)	80 %	6
Adjunct	Cynamon	0.005 kg (0.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.7 %

Boil	Marynka	10 g	40 min	7.7 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	100 ml	---
Wyeast - Ringwood Ale	Ale	Liquid	2000 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Tonka	15 g	Secondary	2 day(s)
Spice	Płatki	50 g	Secondary	14 day(s)

### Notes

- Na cichą płatki dębowe moczone w whisky i 30 g tonki. Każda fasolka przekrojona na ćwiartki i dorzucona na 48h do płatków.  
*Oct 9, 2019, 8:29 PM*