X-mass 2019

- 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	Żytni	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 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Boil	Marynka	10 g	40 min	7.7 %

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