

Hot, hot, hot

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **16**
- SRM **19.4**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.2 liter(s)**
- Total mash volume **48.2 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 **36.2 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 **26.5 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	9 kg (74.7%)	81 %	5
Grain	Abbey Malt Weyermann	2 kg (16.6%)	75 %	45
Grain	Fawcett - Dark Crystal	0.8 kg (6.6%)	71 %	300
Grain	Weyermann - Carafa I	0.25 kg (2.1%)	70 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	10 %
Boil	Lublin (Lubelski)	37 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	20.91 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Goździki	13 g	Boil	10 min
Spice	Skórka pomarańczy	4 g	Boil	10 min
Spice	Cynamon	7.3 g	Boil	10 min
Spice	Kardamon	7.3 g	Boil	10 min

Notes

- Przyprawy korzenne dodawane na ostatnie 10min gotowania:
 - Goździki - 20szt.,
 - Suszona skórka z 6 pomarańczy,
 - Cynamon w łaskach - 8 szt.,
 - Kardamon - 2 łyżeczki,
 - Gałka muskatołowa - 2 łyżeczki

Dodatkowo na cichą:

- Przyprawa do piernika - 16 gram

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