

Christmas Wood

- Gravity **11.2 BLG**
- ABV ---
- IBU **37**
- SRM **8.3**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (83.3%) | 81 % | 4 |
| Grain | Karmelowy Czerwony | 1 kg (16.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Hallertau | 50 g | 60 min | 7.6 % |
| Aroma (end of boil) | Hallertau | 20 g | 15 min | 7.6 % |
| Dry Hop | Hallertau | 20 g | 7 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|-----------|----------|
| Flavor | Skórka pomarańczy świeża | 150 g | Boil | 20 min |
| Flavor | Curacao | 20 g | Secondary | 7 day(s) |

| | | | | |
|--------|-----------------|------|-----------|----------|
| Spice | 2 laski wanilii | 10 g | Boil | 20 min |
| Flavor | Czipsy dębowe | 15 g | Secondary | 7 day(s) |