

# HOHOHO 2018

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **36**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **23 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **23.5C**
- Add grains
- Keep mash **20 min** at **23C**
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

| Type    | Name                           | Amount         | Yield  | EBC  |
|---------|--------------------------------|----------------|--------|------|
| Grain   | Strzegom Pilzneński            | 6 kg (57.1%)   | 80 %   | 4    |
| Grain   | Strzegom Pszeniczny            | 2 kg (19%)     | 81 %   | 6    |
| Adjunct | Briess - Oat Flakes            | 0.5 kg (4.8%)  | 80 %   | 5    |
| Grain   | Karmelowy Jasny<br>30EBC       | 0.5 kg (4.8%)  | 75 %   | 30   |
| Grain   | Strzegom<br>Czekoladowy ciemny | 0.5 kg (4.8%)  | 68 %   | 1200 |
| Grain   | Briess - Roasted<br>Barley     | 0.25 kg (2.4%) | 55 %   | 591  |
| Grain   | Strzegom Barwiący              | 0.25 kg (2.4%) | 68 %   | 1300 |
| Sugar   | Candi Sugar, Clear             | 0.5 kg (4.8%)  | 78.3 % | 2    |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 36 g   | 60 min | 10 %       |
| Boil    | East Kent Goldings | 18 g   | 10 min | 5.1 %      |

## Yeasts

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

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 13.2 g | Fermentis  |

### Extras

| Type  | Name                        | Amount | Use for | Time   |
|-------|-----------------------------|--------|---------|--------|
| Spice | Cukier wanilinowy           | 20 g   | Boil    | 10 min |
| Spice | Cynamon mielony<br>Wietnam  | 10 g   | Boil    | 10 min |
| Spice | Gałka muskatołowa           | 8 g    | Boil    | 10 min |
| Spice | Śliwki suszone              | 120 g  | Boil    | 10 min |
| Spice | Skórka z 3ech<br>pomarańczy | 5 g    | Boil    | 10 min |
| Spice | Goździki 16 sztuk           | 20 g   | Boil    | 10 min |

### Notes

- Cukier na 10 minut przed końcem gotowania  
*Oct 31, 2018, 11:34 AM*