

krystmas ejl 2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **17**
- SRM **30**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **6 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **6 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1.4 kg (38.9%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1.3 kg (36.1%) | 79 % | 10 |
| Grain | red ale viking malt | 0.2 kg (5.6%) | 75 % | 70 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (8.3%) | 74 % | 788 |
| Grain | Oats, Flaked | 0.4 kg (11.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 8 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|-------|
| Spice | ziarna kakaowca | 50 g | Boil | 5 min |

| | | | | |
|-------|---------|------|------|-------|
| Spice | cynamon | 10 g | Boil | 5 min |
| Spice | anyż | 5 g | Boil | 5 min |