

Siwiente 2024

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **10.2**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **73C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.5%)	68 %	1200
Grain	Strzegom Monachijski typ II	0.5 kg (7.6%)	79 %	22
Grain	Pilzneński	5 kg (75.8%)	81 %	4
Sugar	Candi Sugar, Clear	1 kg (15.2%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	0 min	9.8 %
Boil	Hallertau Blanc	20 g	30 min	9.8 %
Boil	Premiant	15 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Fermentis

Notes

- starter
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