

Świąteczne

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **22.9**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **74C**
- Keep mash **0 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilznieski | 5.5 kg (66.1%) | --- % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (12%) | 81 % | 6 |
| Grain | Caraaroma | 0.3 kg (3.6%) | 78 % | 400 |
| Grain | Carafa 1 | 0.2 kg (2.4%) | 70 % | 664 |
| Grain | Jęczmień palony | 0.12 kg (1.4%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (2.4%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.5 kg (6%) | 85 % | 3 |
| Sugar | Cukier trzcinowy | 0.5 kg (6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Puławski | 30 g | 60 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| SafAle t-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | Cynamon cięty | 20 g | Boil | 10 min |
| Flavor | Korzeń lukrecji | 40 g | Boil | 10 min |
| Flavor | Skórka pomarańczy | 300 g | Boil | 10 min |
| Flavor | Śliwki suszone | 200 g | Boil | 10 min |
| Flavor | Trawa cytrynowa | 10 g | Boil | 10 min |

Notes

- Dodatkowo
4 goździki na 10 min przed końcem
1 laska cynamonu również 10 min przed końcem
Skórka pomarańczy - z trzech sztuk
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