

TB XB

- Gravity **21.3 BLG**
- ABV ---
- IBU **23**
- SRM **38.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (50%) | 80.5 % | 2 |
| Grain | Simpsons - Coffee Malt | 1 kg (12.5%) | 74 % | 296 |
| Grain | Monachijski | 2 kg (25%) | 80 % | 16 |
| Grain | Fawcett - Crystal | 1 kg (12.5%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Admiral | 15 g | 75 min | 14.3 % |
| Boil | Brewers Gold | 15 g | 15 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis abbey | Ale | Dry | 10 g | Fermentis |

Notes

- Można doprawić przyprawami świątecznymi.
Dec 15, 2015, 2:25 PM