

# WaChristmas Śliwkowy

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **11.5**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Biscuit Malt	1 kg (18.2%)	79 %	45
Grain	Fawcett - Crystal Pszeniczny	0.5 kg (9.1%)	85 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11.5 %
Boil	Magnum	10 g	20 min	11.5 %
Boil	Challenger	10 g	20 min	5.8 %
Aroma (end of boil)	Challenger	20 g	10 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Slant	500 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Śliwki suszone	600 g	Boil	10 min
Spice	Przyprawa do piernika	10 g	Boil	10 min
Other	Miód wielokwiatowy	100 g	Boil	10 min
Spice	Cynamon (kora)	15 g	Boil	10 min