

7B# - Christmas Ale - mniej Pilznenskiego, suche drożdże

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **25**
- SRM **11.6**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **37.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **33.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **47.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilzneński 6-rzędowy | 2 kg (14.2%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 4 kg (28.4%) | 79 % | 10 |
| Grain | Castle Cara Ruby | 0.5 kg (3.6%) | 78 % | 45 |
| Grain | Caramunich® typ I | 2 kg (14.2%) | 73 % | 80 |
| Grain | Pilzneński | 5 kg (35.6%) | 81 % | 4 |
| Sugar | cukier kandyzowany | 0.56 kg (4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 56 g | 60 min | 4.5 % |
| Boil | Styrian Golding | 56 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 28 g | 15 min | 3.6 % |
| Boil | Saaz (Czech Republic) | 28 g | 6 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------------|-----|-------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Slant | 100 ml | Mangrove Jack's |
|-----------------------------------|-----|-------|--------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------|--------|---------|--------|
| Spice | Anyż - sztuki | 30 g | Boil | 20 min |
| Spice | Imbir świeży - gramy | 280 g | Boil | 10 min |
| Spice | Goździki - sztuki | 30 g | Boil | 10 min |
| Spice | Cynamon - pałki | 10 g | Boil | 10 min |

Notes

- Rozcieńczyć do 19.7

Zrobić próbę jodową po 60 minutach, bo jest mało wody w garze (za duży przepis). ??? Druga iteracja zmniejszona.

Christmas Beer Recipe

Na podstawie:

<https://brewness.com/pl/recipe/6-bipa-na-podstawie-make-your-best-belgian-ipa/view>

Nie podali jak fermentować, więc w połowie zakresu 21 st. przez 10 - 12 dni i wtedy cold crash.

Oct 2, 2022, 7:17 PM