

Beer di Natale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **28.3**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|--------|------|
| Grain | Pale Malt (Maris Otter) UK | 5 kg (74%) | 80.3 % | 5.3 |
| Grain | Aromatic Malt Belgian | 0.5 kg (7.4%) | 78 % | 100 |
| Grain | Crystal Malt UK | 0.5 kg (7.4%) | 72 % | 90 |
| Grain | Carawheat | 0.19 kg (2.8%) | 77 % | 125 |
| Grain | Pszeniczny Czekoladowy | 0.1 kg (1.5%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.3 kg (4.4%) | 55 % | 985 |
| Adjunct | Oat Flakes | 0.17 kg (2.5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.5 % |

Yeasts

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

| | | | | |
|--------------|-----|-----|------|-----------|
| Safbrew T-58 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------|--------|---------|--------|
| Flavor | skórka z 2 pomarańczy | 0 g | Boil | 15 min |
| Spice | goździki 5szt. | 0 g | Boil | 15 min |
| Spice | imbir świeży | 50 g | Boil | 15 min |
| Spice | kardamon - pół łyż. | 0 g | Boil | 15 min |
| Spice | cynamon - 1 kora | 0 g | Boil | 15 min |
| Spice | gałka muskatołowa - pół kulki | 0 g | Boil | 15 min |

Notes

- może laktoze by dodać...
Oct 21, 2017, 11:52 PM