

Choinka#14

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **10**
- SRM **17**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.55 kg (42.8%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (27.6%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (13.8%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (6.9%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (5.5%) | 68 % | 400 |
| Grain | Caraaroma | 0.125 kg (3.4%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | MIX2020 | 20 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Łuska kakaowca | 200 g | Boil | 30 min |
| Spice | Goździki | 1 g | Boil | 30 min |
| Spice | Laska wanili | 1 g | Boil | 30 min |
| Spice | Cynamon | 1 g | Mash | 0 min |
| Spice | Imbir | 1 g | Boil | 30 min |
| Spice | Jałowiec | 1 g | Boil | 30 min |

Notes

- Zacieranie:
Słody ciemne - na ostatnie 10min zacierania
Cynamon - półtorej łyżeczki na koniec zacierania w torbie

Gotowanie:
Goździki łamane - 80 szt
Laska wanilii drobno cięta - pół laski
Imbir świeży - kilkanaście plasterków
Jałowiec - 7 kulek zmiażdżonych

Rozlew:
Erytrol - 35g/l w litrowym syropie z cukrem (72g) do refermentacji
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