

Coraz bliżej święta...

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **19**
- SRM **36.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **54 C**, Time **15 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|--------|------|
| Grain | Barke Wiedeński | 1 kg (23.8%) | 80.5 % | 6 |
| Grain | Thomas Fawcett Maris Otter Pale Ale | 1 kg (23.8%) | 80 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (11.9%) | 79 % | 45 |
| Grain | Special B Malt | 0.5 kg (11.9%) | 65.2 % | 400 |
| Grain | Pszeniczny | 0.5 kg (11.9%) | 85 % | 4 |
| Grain | Viking Pilsner malt | 0.5 kg (11.9%) | 82 % | 4 |
| Grain | Carafa II | 0.2 kg (4.8%) | 70 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |
| Boil | Marynka | 5 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Safale |

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 |
|--------|-------------------|--------|---------|--------|
| Spice | Cynamon | 8.4 g | Boil | 10 min |
| Spice | Suszony imbir | 3.6 g | Boil | 10 min |
| Spice | Goździki | 2.4 g | Boil | 10 min |
| Spice | Kardamon | 1.8 g | Boil | 10 min |
| Spice | Czarny pieprz | 1.2 g | Boil | 10 min |
| Spice | Anyż | 1.2 g | Boil | 10 min |
| Flavor | Skórka pomarańczy | 36 g | Boil | 10 min |