

# Fuck Xmas

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **33.2**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.75 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **11.5 liter(s)**

## Fermentables

| Type           | Name                        | Amount         | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain          | Diastic                     | 1 kg (15.9%)   | 80 %  | 4   |
| Grain          | Briess - Chocolate Malt     | 1 kg (15.9%)   | 60 %  | 900 |
| Grain          | Weyermann - Carawheat       | 1.1 kg (17.5%) | 77 %  | 115 |
| Grain          | Pszenica niesłodowana       | 1 kg (15.9%)   | 75 %  | 3   |
| Grain          | Płatki owsiane górskie      | 0.1 kg (1.6%)  | --- % | --- |
| Liquid Extract | WES ekstrakt słodowy jasny  | 1.7 kg (27%)   | 80 %  | 45  |
| Liquid Extract | Honey                       | 0.1 kg (1.6%)  | 75 %  | 2   |
| Sugar          | Cane (Beet) Sugar           | 0.1 kg (1.6%)  | 100 % | 0   |
| Sugar          | Cane (Beet) Sugar - glukoza | 0.1 kg (1.6%)  | 100 % | 0   |
| Sugar          | cukier                      | 0.1 kg (1.6%)  | --- % | --- |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 13 g   | 60 min | 13.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Flavor | inka        | 140 g  | Boil    | 10 min |
| Spice  | Moreno Gold | 20 g   | Boil    | 10 min |

|             |                           |       |          |          |
|-------------|---------------------------|-------|----------|----------|
| Spice       | cynamon                   | 2 g   | Boil     | 10 min   |
| Spice       | zurawina                  | 2 g   | Boil     | 10 min   |
| Spice       | rodzynki                  | 2 g   | Boil     | 10 min   |
| Spice       | anysz                     | 2 g   | Boil     | 10 min   |
| Spice       | gozdziiki                 | 2 g   | Boil     | 10 min   |
| Spice       | wanilinowy                | 16 g  | Boil     | 10 min   |
| Spice       | przyprawa do<br>piernika  | 2 g   | Boil     | 10 min   |
| Spice       | muszkatolowa              | 2 g   | Boil     | 10 min   |
| Spice       | skorki pom                | 30 g  | Boil     | 10 min   |
| Spice       | skorki cytryny            | 2 g   | Boil     | 10 min   |
| Spice       | kardamon                  | 2 g   | Boil     | 10 min   |
| Spice       | przyprawa do<br>szarlotki | 2 g   | Boil     | 10 min   |
| Spice       | pieprz                    | 2 g   | Boil     | 10 min   |
| Spice       | jalowiec                  | 2 g   | Boil     | 10 min   |
| Water Agent | pozywka                   | 1 g   | Primary  | 1 day(s) |
| Flavor      | platki debowe             | 1 g   | Boil     | 10 min   |
| Fining      | zelatyna                  | 2 g   | Boil     | 10 min   |
| Fining      | wit c                     | 2 g   | Bottling | 10 min   |
| Spice       | imbir                     | 90 g  | Boil     | 10 min   |
| Herb        | Świerk                    | 126 g | Boil     | 10 min   |