

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 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 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