

HoHoHo 2019

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **36**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **23 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **23.5C**
- Add grains
- Keep mash **20 min** at **23C**
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (57.1%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (19%)	81 %	6
Adjunct	Briess - Oat Flakes	0.5 kg (4.8%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.8%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.8%)	68 %	1200
Grain	Briess - Roasted Barley	0.25 kg (2.4%)	55 %	591
Grain	Strzegom Barwiący	0.25 kg (2.4%)	68 %	1300
Sugar	Candi Sugar, Clear	0.5 kg (4.8%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36 g	60 min	10 %
Boil	East Kent Goldings	18 g	10 min	5.1 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13.2 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	cukier wanilinowy	20 g	Boil	10 min
Spice	cynamon mielony Wietnam	10 g	Boil	10 min
Spice	gałka muskatołowa	8 g	Boil	10 min
Spice	śliwki suszone	120 g	Boil	10 min
Spice	skórka z 3 pomarańczy	5 g	Boil	10 min
Spice	goździki 16 szt	20 g	Boil	10 min

Notes

- cukier na 10 minut prze końcem gotowania
Sep 19, 2018, 3:05 PM