

krystmas ejl 2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **17**
- SRM **30**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **6 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **6 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.4 kg (38.9%)	79 %	16
Grain	Strzegom Wiedeński	1.3 kg (36.1%)	79 %	10
Grain	red ale viking malt	0.2 kg (5.6%)	75 %	70
Grain	Weyermann - Chocolate Wheat	0.3 kg (8.3%)	74 %	788
Grain	Oats, Flaked	0.4 kg (11.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	ziarna kakaowca	50 g	Boil	5 min

Spice	cynamon	10 g	Boil	5 min
Spice	anyż	5 g	Boil	5 min