

merry=x-mas 12

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **26.2**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (55.7%)	80 %	7
Grain	Strzegom Karmel 150	1 kg (18.6%)	75 %	150
Grain	Pszeniczny	0.4 kg (7.4%)	85 %	4
Grain	Briess - Dark Chocolate Malt	0.27 kg (5%)	60 %	827
Grain	Barwiący obłuszczone	0.17 kg (3.2%)	55 %	985
Grain	Rye, Flaked	0.4 kg (7.4%)	78.3 %	4
Grain	Płatki pszeniczne	0.15 kg (2.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	100 ml	Fermentum Mobile

Extras

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

Type	Name	Amount	Use for	Time
Spice	imbir - świeży plastry	30 g	Boil	60 min
Spice	Kakałszale	100 g	Boil	30 min
Spice	cynamon - mielony	30 g	Boil	10 min
Spice	goździk - 12 szt	0 g	Boil	10 min
Spice	anyż - 2 gwiazdki	0 g	Boil	10 min
Spice	gałka muszkatałowa	5 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Spice	kardamon - 5 duże ziarna	0 g	Boil	10 min
Spice	skórka pomarańczy - 6 szt świeżych	150 g	Boil	10 min
Spice	curraçao	20 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	5 min

Notes

- Ciemne słody dodać przed masch out. Przyprawy zmielone lub rozdrobnione w młynku i dodane do Hoop spidera
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