

Siwiente 2023

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **10.7**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **73C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.4%) | 68 % | 1200 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.1%) | 79 % | 22 |
| Grain | Pilzneński | 5 kg (70.4%) | 81 % | 4 |
| Sugar | Candi Sugar, Clear | 1 kg (14.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |
| Boil | magnum | 5 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 10 g | --- |

Notes

- starter
Nov 8, 2019, 7:39 PM