

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
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