

Święta, Święta i po piwie

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **20.3**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pszeniczny | 3.5 kg (43%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 3.5 kg (43%) | 79 % | 10 |
| Grain | Słód CHÂTEAU PEATED | 0.4 kg (4.9%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.5%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.5 kg (6.1%) | 85 % | 3 |
| Grain | Carafa | 0.04 kg (0.5%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 50 g | 60 min | 3.8 % |
| Boil | Lomik | 30 g | 0 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 20 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|--------|
| Spice | pieprz | 3.6 g | Boil | 0 min |
| Spice | pieprz | 2 g | Secondary | --- |
| Spice | Kardamon | 10 g | Boil | 0 min |
| Spice | Kardamon | 10 g | Secondary | --- |
| Spice | gałka muszkatołowa | 10 g | Secondary | --- |
| Spice | gałka muszkatołowa | 20 g | Boil | 0 min |
| Fining | Mech irlandzki | 10 g | Boil | 10 min |

Notes

- Czekoladowy ciemny na ostatnie 30 minut.
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