

## TB XB

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- Gravity **21.3 BLG**
- ABV ---
- IBU **23**
- SRM **38.5**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (50%)	80.5 %	2
Grain	Simpsons - Coffee Malt	1 kg (12.5%)	74 %	296
Grain	Monachijski	2 kg (25%)	80 %	16
Grain	Fawcett - Crystal	1 kg (12.5%)	70 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	75 min	14.3 %
Boil	Brewers Gold	15 g	15 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis abbey	Ale	Dry	10 g	Fermentis

### Notes

- Można doprawić przyprawami świątecznymi.  
*Dec 15, 2015, 2:25 PM*