

# White Xmas CarpeKraft 2017

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **4.2**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **40 C**, Time **0 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (52.2%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (14.9%)	80 %	4
Grain	Pszeniczny	1 kg (14.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (10.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	cynamon	2 g	Boil	15 min
Spice	goździki	10 g	Boil	15 min
Spice	kardamon	10 g	Boil	15 min
Spice	curacao	20 g	Boil	15 min