

X-mass 2019

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **38**
- SRM **47.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|-----------------|--------|-----|
| Grain | Wędzony bukiem Viking Malt | 2 kg (26.6%) | 82 % | 10 |
| Grain | Strzegom Wiedeński | 1 kg (13.3%) | 79 % | 10 |
| Grain | Żytmi | 1 kg (13.3%) | 85 % | 8 |
| Grain | Special B Malt | 0.5 kg (6.7%) | 65.2 % | 315 |
| Grain | special W | 0.1 kg (1.3%) | 75 % | 300 |
| Grain | Carafa special | 0.5 kg (6.7%) | 70 % | 900 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (6.7%) | 74 % | 788 |
| Grain | Biscuit Malt | 0.4 kg (5.3%) | 79 % | 45 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.7%) | 75 % | 150 |
| Grain | Karmelowy Czerwony | 0.3 kg (4%) | 75 % | 59 |
| Grain | Weyermann pszeniczny jasny | 1 kg (13.3%) | 80 % | 6 |
| Adjunct | Cynamon | 0.005 kg (0.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 7.7 % |

| | | | | |
|------|---------|------|--------|-------|
| Boil | Marynka | 10 g | 40 min | 7.7 % |
|------|---------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|-------------|
| US 05 | Ale | Slant | 100 ml | --- |
| Wyeast - Ringwood Ale | Ale | Liquid | 2000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|-----------|-----------|
| Spice | Tonka | 15 g | Secondary | 2 day(s) |
| Spice | Płatki | 50 g | Secondary | 14 day(s) |

Notes

- Na cichą płatki dębowe moczone w whisky i 30 g tonki. Każda fasolka przekrojona na ćwiartki i dorzucona na 48h do płatków.
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