

# Marysia Chrystmas

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **17.3**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **68C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (12.7%)	80 %	16
Grain	Caramunich® typ I	0.7 kg (8.9%)	73 %	80
Grain	Bestmalz Carmel Pils	0.5 kg (6.3%)	75 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.5%)	68 %	1200
Grain	Viking Pale Ale malt	5.5 kg (69.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Mash	Lublin (Lubelski)	30 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	200 ml	Wyeast Labs