

Christmas Ale Piwoszarnia Coobra

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **26.5**
- Style **American Amber Ale**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Strzegom Karmel 300	0.2 kg (3.3%)	70 %	299
Grain	Karmelowy żytni Strzegom	0.2 kg (3.3%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.4 kg (6.7%)	68 %	400
Grain	Barwiący	0.2 kg (3.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale t-58	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	przyprawa do piernika	100 g	Boil	100 min
-------	-----------------------	-------	------	---------