

# Christmas Crazy Monk

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **40.2**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Palone ziarno jęczmienia	0.5 kg (7.7%)	--- %	1200
Grain	Pale Ale Strzegom	1 kg (15.4%)	--- %	5
Grain	Pilzneński	2.5 kg (38.4%)	81 %	4
Grain	Karmelowy 50	0.03 kg (0.5%)	--- %	50
Grain	Pszeniczny	1.6 kg (24.6%)	85 %	4
Grain	Słód Kawowy	0.52 kg (8%)	--- %	500
Grain	chocolate Castle Malting	0.25 kg (3.8%)	75 %	900
Grain	Biscuit Malt	0.11 kg (1.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Pilot	30 g	10 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Cynamon mielony	30 g	Mash	10 min
Spice	Imbir świeży	30 g	Boil	10 min
Spice	Gałka muszkatułowa	4 g	Boil	10 min
Spice	Goździki 7 szt	5 g	Boil	10 min
Spice	Kardamon	4 g	Boil	10 min
Spice	Przyprawa do piernika	12 g	Boil	10 min
Flavor	Ksylitol	160 g	Secondary	10 day(s)