

Christmas Special #1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **24.7**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Brown Malt (British Chocolate) | 0.3 kg (4.9%) | 70 % | 128 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.1%) | 79 % | 22 |
| Grain | Briess - Extra Special Malt | 0.26 kg (4.2%) | 73 % | 256 |
| Grain | Castle Cafe | 0.2 kg (3.2%) | 75.5 % | 480 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.2%) | 68 % | 400 |
| Grain | Strzegom Bursztynowy | 1 kg (16.2%) | 70 % | 49 |
| Grain | Viking Pilsner malt | 3 kg (48.7%) | 82 % | 4 |
| Grain | Pszeniczny | 0.4 kg (6.5%) | 85 % | 4 |
| Grain | Caraaroma | 0.3 kg (4.9%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 25 g | 60 min | 7.5 % |
| Boil | Chinook | 20 g | 60 min | 8.5 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| safale T-58 | Ale | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | cynamon | 40 g | Boil | 10 min |
| Spice | imbir | 130 g | Boil | 10 min |