

Coraz bliżej święta...

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **19**
- SRM **36.4**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **54 C**, Time **15 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Barke Wiedeński	1 kg (23.8%)	80.5 %	6
Grain	Thomas Fawcett Maris Otter Pale Ale	1 kg (23.8%)	80 %	6
Grain	Biscuit Malt	0.5 kg (11.9%)	79 %	45
Grain	Special B Malt	0.5 kg (11.9%)	65.2 %	400
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Viking Pilsner malt	0.5 kg (11.9%)	82 %	4
Grain	Carafa II	0.2 kg (4.8%)	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Boil	Marynka	5 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 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	8.4 g	Boil	10 min
Spice	Suszony imbir	3.6 g	Boil	10 min
Spice	Goździki	2.4 g	Boil	10 min
Spice	Kardamon	1.8 g	Boil	10 min
Spice	Czarny pieprz	1.2 g	Boil	10 min
Spice	Anyż	1.2 g	Boil	10 min
Flavor	Skórka pomarańczy	36 g	Boil	10 min