

Katarzynka Xmas

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **19**
- SRM **20.6**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (17.5%)	79 %	16
Grain	Strzegom Bursztynowy	0.2 kg (3.5%)	70 %	49
Grain	Caraaroma	0.5 kg (8.8%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Cascade	25 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	10 ml	Wyeast Labs

Notes

- 10minuta gotowania

Cukier Wanilinowy - 16 g

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

Cynamon Mielony - 7 g

Gałka muskatołowa świeżo starta - 6 g

Śliwki suszone, posiekane - 100 g

Goździki całe - 16 sztuk

Miód gryczany 700g
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