

## Speciality/Christmas

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **18**
- SRM **25.6**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (74.8%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.15 kg (3.7%)	74 %	79
Grain	Biscuit Malt	0.07 kg (1.7%)	79 %	45
Grain	Aromatic Malt	0.04 kg (1%)	78 %	51
Grain	Briess - Chocolate Malt	0.1 kg (2.5%)	60 %	690
Sugar	Candi Sugar, Clear	0.5 kg (12.5%)	78.3 %	2
Grain	Jęczmień palony	0.15 kg (3.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	8 g	60 min	5.1 %
Boil	Challenger	10 g	30 min	7 %
Aroma (end of boil)	Challenger	10 g	5 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	500 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Galka	5 g	Boil	5 min
Spice	Cynamon	5 g	Boil	5 min