

# Xmas Lemmings (1991)

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **32**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	1.5 kg (32.5%)	80 %	6
Grain	Słód Monachijski typ I (jasny) Weyermann	1.4 kg (30.3%)	--- %	15
Grain	Słód czekoladowy jasny 350-450 EBC	0.27 kg (5.8%)	--- %	400
Grain	Słód Carahell	0.2 kg (4.3%)	--- %	25
Grain	Słód Carafa typ I	0.2 kg (4.3%)	--- %	900
Adjunct	Jęczmień palony	0.2 kg (4.3%)	1 %	1100
Grain	Płatki owsiane	0.4 kg (8.7%)	--- %	4
Sugar	Laktoza	0.45 kg (9.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	70 g	60 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafeAle T-58	Ale	Dry	11.5 g	Fermentis

## Extras

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

Type	Name	Amount	Use for	Time
Spice	Imbir (starty)	20 g	Boil	10 min
Spice	Gałka muskatołowa (starta)	20 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min
Spice	Kolendra (zmiażdżona)	10 g	Boil	10 min
Spice	Jałowiec (cały)	10 g	Boil	10 min
Spice	Kardamon (zmiażdżony)	10 g	Boil	10 min
Spice	Anyż	10 g	Boil	10 min
Spice	Goździki	10 g	Boil	10 min
Spice	Cynamon	5 g	Boil	10 min