

XMAS STOUT

- Gravity **17.1 BLG**
- ABV ---
- IBU **42**
- SRM **63.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Strzegom Karmel 150	1 kg (14.3%)	75 %	150
Grain	Żytni	0.5 kg (7.1%)	85 %	8
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.1%)	68 %	1200
Grain	Płatki owsiane	0.4 kg (5.7%)	85 %	3
Grain	Jęczmień palony	0.3 kg (4.3%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.3 kg (4.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Perle	30 g	30 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	200 ml	Safale
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Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	20 g	Boil	15 min
Spice	Goździki	10 g	Boil	15 min
Spice	Kardamon	5 g	Boil	15 min
Spice	Curacao	20 g	Boil	10 min