

59. christmas Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **23.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|------|
| Grain | Pilzneński | 4 kg (69%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (17.2%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.4%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.4%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (3.4%) | 68 % | 400 |
| Grain | Strzegom Barwiący | 0.2 kg (3.4%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|---------|--------|
| Spice | cynamon | 10 g | Boil | 10 min |
| Spice | kolendra | 10 g | Boil | 10 min |
| Spice | kakao niskotłuszczowe | 10 g | Boil | 10 min |
| Spice | goździki | 10 g | Boil | 10 min |
| Spice | imbir | 10 g | Boil | 10 min |
| Spice | pieprz | 10 g | Boil | 10 min |
| Spice | ziele angielskie | 10 g | Boil | 10 min |

Notes

- uwarzone 31-10-2020r.
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