

# Christmas Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **24.1**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (60.2%)	79 %	6
Grain	Pszeniczny	1 kg (18.8%)	85 %	4
Adjunct	Płatki Owsiane Błyskawiczne	0.4 kg (7.5%)	--- %	---
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.6%)	75 %	30
Grain	Strzegom Karmel 600	0.2 kg (3.8%)	68 %	601
Grain	Strzegom Jęczmień palony	0.12 kg (2.3%)	70 %	985
Grain	Carafa	0.1 kg (1.9%)	65 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.6 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	20 min	3.7 %
Whirlpool	Marynka	10 g	1 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Slant	60 ml	---
--------------	-----	-------	-------	-----

### Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	7 g	Boil	10 min
mielony				
Spice	Goździki	1 g	Boil	10 min
16 szt.				
Spice	Kardamon	5 g	Boil	10 min
Spice	Skórka pomarańczy	1 g	Boil	10 min
z 3 pomarańczy				
Spice	gałka muszkatałowa	6 g	Boil	10 min
Other	Cukier	500 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	15 min

### Notes

- Według: <https://www.piwo.org/forums/topic/3831-bo%C5%BConarodzeniowe-christmas-ale-175%C2%B0blg/>  
Oct 27, 2017, 9:51 PM