

## Christmas Ale 2

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **25**
- SRM **29.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (57.1%)	85 %	7
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Grain	Abbey Malt Weyermann	1 kg (14.3%)	75 %	45
Grain	Carafa II	0.5 kg (7.1%)	70 %	1100
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13.9 %
Aroma (end of boil)	Amarillo	20 g	7 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

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

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczowa	20 g	Boil	20 min
Spice	Przyprawa do grzańca	24 g	Boil	20 min
Spice	imbir	10 g	Boil	20 min
Spice	imbir	10 g	Secondary	3 day(s)