

Christmas Ale #2

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **31**
- SRM **24.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **66 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **70 min** at **67C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------------------------------|-------------------------------|----------------|-------|------|
| Grain | Słód Pilzneński CastleMalting | 3 kg (52.6%) | 81 % | 3.5 |
| Grain | Słód Pszoniczny Heidelberg | 1 kg (17.5%) | 82 % | 3.5 |
| Grain | Płatki Owsiane | 0.5 kg (8.8%) | 85 % | 3 |
| Grain | Słód Karmelowy Strzegom | 0.3 kg (5.3%) | 75 % | 150 |
| Grain | Słód Karmelowy Strzegom | 0.2 kg (3.5%) | 70 % | 300 |
| Grain | Jęczmień palony | 0.12 kg (2.1%) | 55 % | 985 |
| Dodany po 70 min zacierania | | | | |
| Grain | Strzegom Barwiący | 0.08 kg (1.4%) | 68 % | 1300 |
| Dodany po 70 min zacierania | | | | |
| Sugar | Cukier | 0.5 kg (8.8%) | 100 % | 0 |
| Dodany na ostatnie 10 minut gotowania | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.8 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|---------|--------|
| Spice | Cukier waniliowy | 50 g | Boil | 10 min |
| Spice | Śliwki suszone posiekane | 200 g | Boil | 10 min |
| Spice | Gałka muskatołowa | 5 g | Boil | 10 min |
| Spice | Skórka z 2 dużych pomarańczy | 0 g | Boil | 10 min |
| Spice | Przyprawa do piernika KAMIS | 20 g | Boil | 10 min |
| Spice | Goździki 6szt | 0 g | Boil | 10 min |

Notes

- Uwarzone 19/10/19, drożdże zadane 20/10/19 po około 12h. Po gotowaniu i dodaniu przypraw wyszło 18.5l - 18BLG. 01/11/19 (po 13 dniach) przelane na cichą. Zabutelkowane 11/11/19 (po 10 dniach) z dodatkiem 130g glukozy.
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