

Christmas Ale

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **29**
- SRM **31**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-------------------|--------|------|
| Grain | Briess - Pale Ale Malt | 0.5 kg (7.3%) | 80 % | 7 |
| Grain | Pilzneński | 2.2 kg (32%) | 81 % | 4 |
| Grain | Monachijski | 2.7125 kg (39.5%) | 80 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.225 kg (3.3%) | 73 % | 120 |
| Grain | Special B Malt | 0.1125 kg (1.6%) | 65.2 % | 315 |
| Grain | Cara Blonde - Castle Malting | 0.04 kg (0.6%) | 78 % | 20 |
| Grain | Biscuit Malt | 0.03 kg (0.4%) | 79 % | 45 |
| Grain | Carafa II | 0.35 kg (5.1%) | 70 % | 1150 |
| Grain | Płatki owsiane | 0.3 kg (4.4%) | 85 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (1.5%) | 71 % | 600 |
| Sugar | cukier muscovado | 0.3 kg (4.4%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 32 g | 60 min | 9 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

| | | | | |
|---|-----------|------|--------|-----|
| Boil | PRZYPRAWY | 10 g | 10 min | 1 % |
| 8 goździków, 6g cynamonu (kora), pół gwiazdki anyżu | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|----------|
| Flavor | cukier muscovado dark | 300 g | Mash | 10 min |
| Flavor | PRZYPRAWY | 20 g | Secondary | 7 day(s) |

Notes

- Wyśladzanie 14l
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