

# 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

- Wysładzenie 14l  
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