

Christmas Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **19**
- SRM **26.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (69.9%)	80 %	5
Grain	Viking Munich Malt	0.6 kg (16.8%)	78 %	18
Grain	Płatki jęczmienne	0.2 kg (5.6%)	85 %	3
Grain	Czekoladowy	0.125 kg (3.5%)	60 %	788
Grain	Jęczmień palony	0.15 kg (4.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	55 min	3.5 %
Boil	Oktawia	15 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	Mieszanka przypraw	40 g	Boil	5 min
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Notes

- Sól czekoladowy oraz jęczmień palony dodać po pozytywnej próbie jodowej.
Fermentacja w temperaturze 15-20°C (max. 12-25°C).
Leżakować minimum 4 tygodnie.
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