

Christmas Ale / Piwo Świąteczne 17°Blg

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **21**
- SRM **30.3**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Pilznieński | 0.6 kg (8.6%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.1%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 0.4 kg (5.7%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (3.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 0 g | 60 min | 3.5 % |
| Boil | Sybilla | 50 g | 55 min | 3.5 % |
| Boil | Oktawia | 30 g | 5 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------------------|--------|---------|--------|
| Spice | przyprawy home brewing świąteczne | 100 g | Boil | 55 min |

Notes

- wartość alfa-kwasów sybilli nieznana Oktawia strzelona ze strony
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