

# Christmas Ale/Piwo Świąteczne

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **30.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 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 **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.1%)	80 %	5
Grain	Monachijski	0.25 kg (7.8%)	80 %	16
Grain	Jęczmień niesłodowany	0.2 kg (6.3%)	75 %	2
Grain	Czekoladowy ciemny	0.125 kg (3.9%)	68 %	1200
Grain	Jęczmień prażony	0.125 kg (3.9%)	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 %
Dry Hop	Mandarina Bavaria	15 g	5 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon, kolendra, suszone cytrusy	50 g	Boil	5 min