

# Christmas Ale SPECIAL

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **22**
- SRM **35.3**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **31.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (57.8%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (11.6%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.5%)	68 %	1200
Grain	Caramel/Crystal Malt - 120L	0.5 kg (5.8%)	72 %	236
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.8%)	75 %	30
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.8 kg (9.2%)	70 %	40
Grain	Carafa III	0.15 kg (1.7%)	70 %	1034
Grain	Special B Malt	0.4 kg (4.6%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL)	23 g	60 min	8 %
Boil	Columbus/Tomahawk/Zeus	12 g	10 min	15.5 %
Boil	Fuggles	22 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	30 g	Boil	60 min
Spice	Cynamon	42 g	Boil	10 min

Spice	Gałka muszkatałowa	1.5 g	Boil	10 min
Spice	Goździki	9 g	Boil	10 min
Spice	Kardamon	1.5 g	Boil	10 min
Spice	Skórka pomarańczy	20 g	Boil	5 min