

Piwo świąteczne - Christmas Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **40**
- SRM **19.9**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **55 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **55 min** at **67C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (58%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.5%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.25 kg (3.6%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 0.25 kg (3.6%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7.2%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.3 kg (4.3%) | 85 % | 3 |
| Sugar | cukier kandyzowany | 0.6 kg (8.7%) | 100 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 20 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|--------|---------|--------|
| Spice | imbir | 2 g | Boil | 15 min |
| Spice | cynamon | 5 g | Boil | 15 min |
| Spice | gałka muszkatołowa | 3 g | Boil | 15 min |
| Spice | anyż | 2 g | Boil | 15 min |
| Spice | kardamon | 0.5 g | Boil | 15 min |
| Spice | lukrecja | 8 g | Boil | 15 min |
| Other | skórka z 2 pomarańczy | 0 g | Boil | 5 min |
| Other | skórka z 1 cytryny | 0 g | Boil | 5 min |