

# RUDOLF - CHILLI CHRISTMAS ALE

- Gravity **22 BLG**
- ABV ---
- IBU **60**
- SRM **64.3**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **15.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Czekoladowy 1200	1 kg (14.3%)	68 %	1202
Grain	Weyermann - Carawheat	1 kg (14.3%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	82 g	60 min	6 %
Boil	Cascade	50 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	20 g	Boil	10 min

Spice	Curacao	20 g	Boil	10 min
Spice	Anyz	20 g	Boil	10 min
Spice	Cynamon	30 g	Boil	10 min
Spice	Cynamon	30 g	Secondary	3 day(s)