

# Xmas Alle ! - Wersja 1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **31.7**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale IREKS	3.5 kg (63.6%)	85 %	7
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.6%)	75 %	30
Grain	Weyermann - Pszeniczny Czekoladowy	0.7 kg (12.7%)	65 %	980
Adjunct	Płatki żytnie błyskawiczne	1 kg (18.2%)	--- %	---
Grain	Pszeniczny palony	0.1 kg (1.8%)	55 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Hersbrucker	35 g	20 min	3 %
Whirlpool	Hersbrucker	25 g	1 min	3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	15 g	Boil	10 min
Spice	Anyż	4 g	Boil	3 min
Spice	Goździki	1 g	Boil	10 min
Spice	Kardamon	5 g	Boil	10 min
Spice	Gałka Muszkatołowa	4 g	Boil	10 min
Spice	Curacao	5 g	Boil	10 min
Other	Laktoza	800 g	Boil	20 min
Flavor	Płatki Dębowe	50 g	Secondary	14 day(s)