

# XMASS ale

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **38**
- SRM **35.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (54.5%)	80 %	7
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Płatki owsiane	1 kg (18.2%)	85 %	3
Grain	Carafa II	0.25 kg (4.5%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	7.9 %
Boil	Challenger	30 g	10 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis

## Notes

- na 10 minut gotowania:m cynamon, imbir. goździk, kardamon, gałka muszkatałowa  
*Oct 14, 2018, 11:40 AM*