

Krismes ale

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **26**
- SRM **19.2**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pilzneński | 3 kg (56.6%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (18.9%) | 80 % | 7 |
| Grain | Special B Malt | 0.15 kg (2.8%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.15 kg (2.8%) | 79 % | 45 |
| Sugar | Candi Sugar, Amber | 1 kg (18.9%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| T58 | Ale | Slant | 200 ml | Moje |