Christmas Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **21**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **5.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg *(43.5%)*	82 %	4
Grain	Strzegom Czekoladowy jasny	0.2 kg *(8.7%)*	68 %	400
Grain	Viking melanoidynowy	0.5 kg *(21.7%)*	75 %	60
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.4 kg *(17.4%)*	80 %	40
Grain	Crystal II 200	0.2 kg *(8.7%)*	71 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	60 min	3.6 %
Boil	Styrian Golding	25 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	9 g	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Imbir	5 g	Boil	0 min
Flavor	Cynamon	5 g	Boil	0 min
Flavor	Goździki	15 g	Boil	0 min
Flavor	Ziele angielskie	3 g	Boil	0 min
Flavor	Pieprz ziarnisty	5 g	Boil	0 min
Flavor	Cynamon laska	3 g	Boil	0 min
Flavor	Cynamon laska	2 g	Secondary	7 day(s)
Other	Ksylitol	200 g	Bottling	---