

Christmas Ale

- Gravity **22 BLG**
- ABV ---
- IBU **29**
- SRM **57.4**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (63.3%)	81 %	4
Sugar	Pale ale	0.7 kg (8.9%)	80 %	4
Grain	Monachijski	0.7 kg (8.9%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (3.8%)	78 %	4
Grain	Pszeniczny	0.3 kg (3.8%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (3.8%)	75 %	150
Liquid Extract	Jęczmień palony	0.3 kg (3.8%)	55 %	985
Liquid Extract	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.8%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	1 - 2 laski wanilii	0 g	Secondary	7 day(s)
Water Agent	Płatki dębowe	40 g	Secondary	7 day(s)
Spice	Imbir	0 g	Boil	60 min
Spice	Goździki kilka	0 g	Boil	10 min
Spice	Skórka z 2 pomarańczy	0 g	Boil	10 min
Spice	Skórka z 1 cytryny	0 g	Boil	10 min
Spice	Cynamon	30 g	Boil	10 min
Spice	Kardamon 1 łyżeczka	0 g	Boil	10 min
Spice	Gałka muszkatołowa	0 g	Boil	10 min

Notes

- 1) Poza imbirem większość przypraw na ostatnie 10min gotowania, płatki i wanilia na cichą
- 2) Ciemne słoły ekstrahowane ok 3h

Inspiracje:

* <http://piwolog.pl/2011/09/25/piwo-swiateczne-christmas-ale/>

* <http://www.piwo.org/topic/935-browar-kopyra?p=12406>

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