

# Christmas Ale

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **14.9**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale           | 4 kg (64%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (16%)   | 79 %  | 22  |
| Grain | Abbey Castle                | 0.5 kg (8%)  | 80 %  | 45  |
| Grain | Strzegom Karmel 300         | 0.25 kg (4%) | 70 %  | 299 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (8%)  | 81 %  | 53  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 40 g   | 10 min | 5.1 %      |
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.1 %      |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis T-58 | Ale  | Dry  | 20 g   | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Spice  | Goździki       | 4 g    | Boil    | 10 min |
| Spice  | cynamon        | 4 g    | Boil    | 10 min |
| Fining | mech irlandzki | 10 g   | Boil    | 10 min |
| Spice  | imbinr         | 5 g    | Boil    | 10 min |