

#25 Christmas ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU ---
- SRM **28**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (81.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.25 kg (6.8%)	79 %	16
Grain	płatki jęczmienne	0.2 kg (5.4%)	60 %	4
Grain	Strzegom Czekoladowy ciemny	0.125 kg (3.4%)	68 %	1200
Grain	Jęczmień palony	0.125 kg (3.4%)	55 %	985