

Christmas Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.8 kg (55.3%) | 82 % | 5 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.5 kg (29.6%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.3 kg (5.9%) | 79 % | 10 |
| Grain | Briess - 2 Row Carapils Malt | 0.4 kg (7.9%) | 75 % | 3 |
| Grain | Weyermann Specjal W | 0.03 kg (0.6%) | 68 % | 300 |
| Grain | specjal b | 0.01 kg (0.2%) | 67 % | --- |
| Grain | Weyermann Caramunich 3 | 0.02 kg (0.4%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Mandarina Bavaria | 10 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 2 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | przprawy | 1 g | Boil | 10 min |