

# 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 **BREWNES.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  | ---      |