

## Christmas Ale (No. 5)

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **16**
- SRM **28.8**
- Style **Christmas/Winter Specialty Spiced Beer**

### 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Viking Pilsner malt        | 4 kg (66.7%)  | 82 %  | 4    |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%)  | 79 %  | 16   |
| Grain | Strzegom Karmel 150        | 0.2 kg (3.3%) | 75 %  | 150  |
| Grain | Strzegom Karmel 300        | 0.2 kg (3.3%) | 70 %  | 299  |
| Grain | Strzegom Czekoladowy 400   | 0.4 kg (6.7%) | 68 %  | 400  |
| Grain | Strzegom Barwiący          | 0.2 kg (3.3%) | 68 %  | 1300 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 30 min | 4 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |        |           |
|-------------|-----|-----|--------|-----------|
| Safale T-58 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|

### Extras

| Type  | Name                  | Amount | Use for | Time   |
|-------|-----------------------|--------|---------|--------|
| Spice | Przyprawa do piernika | 100 g  | Boil    | 10 min |