Christmas Ale Steve'a

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **15**
- SRM **27.4**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg *(66.7%)*	82 %	4
Grain	Viking Munich Malt	1 kg *(16.7%)*	78 %	18
Grain	Strzegom Czekoladowy jasny	0.4 kg *(6.7%)*	68 %	400
Grain	Strzegom Karmel 150	0.2 kg *(3.3%)*	75 %	150
Grain	Strzegom Karmel 300	0.2 kg *(3.3%)*	70 %	299
Grain	Barwiący	0.2 kg *(3.3%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	30 min	4 %
Dry Hop	Lublin (Lubelski)	30 g	4 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safbrew T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Przyprawa do piernika gotowa mieszanka	100 g	Boil	10 min