

## #? Xmas Ale2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **33.5**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **3.14 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.1 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.7 liter(s)** of strike water to **60.6C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (58.8%)	79 %	16
Grain	Briess - Pale Ale Malt	0.25 kg (7.4%)	80 %	7
Grain	Caraaroma	0.1 kg (2.9%)	78 %	400
Grain	Caramel Aromatic	0.2 kg (5.9%)	75 %	180
Grain	Carafa II spec	0.15 kg (4.4%)	70 %	812
Grain	Abbey	0.5 kg (14.7%)	75 %	54
Grain	Strzegom Czekoladowy jasny	0.2 kg (5.9%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Boil	Sybilla	10 g	30 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Belgian abbey	Ale	Slant	65.22 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Other	przyprawy	3.26 g	Secondary	20 day(s)