

## #18 Xmas Ale

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **25**
- SRM **28.4**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.7 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński                | 2 kg (31.3%)   | 80 %  | 4   |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (15.6%)   | 80 %  | 3   |
| Grain | Strzegom Monachijski typ II        | 1.5 kg (23.4%) | 79 %  | 22  |
| Grain | CastleMalting kawowy               | 0.5 kg (7.8%)  | 74 %  | 250 |
| Grain | Biscuit Malt                       | 0.5 kg (7.8%)  | 79 %  | 45  |
| Grain | Słód Special X                     | 0.5 kg (7.8%)  | 75 %  | 350 |
| Grain | Płatki owsiane                     | 0.3 kg (4.7%)  | 85 %  | 3   |
| Grain | Weyermann - Carapils               | 0.1 kg (1.6%)  | 78 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Chinook           | 40 g   | 10 min | 11.3 %     |
| Boil    | Mandarina Bavaria | 30 g   | 5 min  | 7.6 %      |

### Yeasts

| Name                    | Type | Form   | Amount  | Laboratory       |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 1000 ml | Fermentum Mobile |

### Extras

| Type   | Name                  | Amount | Use for   | Time      |
|--------|-----------------------|--------|-----------|-----------|
| Spice  | Przyprawa do piernika | 40 g   | Boil      | 15 min    |
| Spice  | goździki              | 5 g    | Boil      | 15 min    |
| Spice  | przyprawa do piernika | 15 g   | Secondary | 99 day(s) |
| Flavor | sliwki suszone        | 500 g  | Secondary | 99 day(s) |
| Flavor | Płatki dębowe Bourbon | 30 g   | Secondary | 30 day(s) |

### Notes

- Zdecydowanie nie dawać goździków, trochę mniej przyprawy do gotowania, z 30 g, i może łagodniejsze drożdże, nie aż tak przyprawowe, chociaż z czasem piwo się układa. Ograniczyć o połowę specjal x lub coffee  
*Sep 26, 2018, 11:47 PM*