

7# - Christmas Ale

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **24**
- SRM **12.3**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **37.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.35 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **48.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **34.1 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **47.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2 kg (13.3%)	80 %	5
Grain	Strzegom Wiedeński	4 kg (26.6%)	79 %	10
Grain	Cara Ruby Castle	0.5 kg (3.3%)	72 %	49
Grain	Fawcett - Pale Crystal	2 kg (13.3%)	72.8 %	90
Grain	Pilsneński	6 kg (39.8%)	81 %	4
Sugar	cukier kandyzowany	0.56 kg (3.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	56 g	60 min	4.5 %
Boil	Styrian Golding	56 g	60 min	3.6 %
Boil	Styrian Golding	28 g	15 min	3.6 %
Boil	Saaz (Czech Republic)	28 g	6 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1762 Belgian Abbey II	Ale	Slant	400 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Spice	Anyż - sztuki	30 g	Boil	20 min
Spice	Imbir świeży - gramy	280 g	Boil	10 min
Spice	Goździki - sztuki	30 g	Boil	10 min
Spice	Cynamon - pałki	10 g	Boil	10 min

Notes

- Rozcieńczyć do 19.7

Zrobić próbę jodową po 60 minutach, bo jest mało wody w garze (za duży przepis).

Christmas Beer Recipe

Na podstawie:

<https://brewness.com/pl/recipe/6-bipa-na-podstawie-make-your-best-belgian-ipa/view>

Nie podali jak fermentować, więc w połowie zakresu 21 st. przez 10 - 12 dni i wtedy cold crash.

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