

Christmas Ale #2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **38.2**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (36.4%)	79 %	6
Grain	Strzegom Monachijski typ I	3 kg (36.4%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (12.1%)	81 %	6
Grain	Strzegom Karmel 150	0.5 kg (6.1%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.1%)	68 %	1200
Grain	Strzegom Barwiący	0.25 kg (3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	Przyprawa do piernika	100 g	Boil	60 min
Spice	Cynamon mielony	0 g	Boil	60 min
Spice	Kardaman	0 g	Boil	60 min
Spice	Imbir	0 g	Boil	60 min
Spice	Goździki	0 g	Boil	60 min
Spice	Kolendra	0 g	Boil	60 min
Spice	Kakao	0 g	Boil	60 min
Spice	Ziele angielskie	0 g	Boil	60 min