

## Christmas Ale #2

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **32.3**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński CastleMalting	4 kg (54.6%)	81 %	3.5
Grain	Viking Wheat Malt	1 kg (13.7%)	83 %	5
Grain	Płatki Owsiane	0.7 kg (9.6%)	85 %	3
Grain	Słód Karmelowy Strzegom	1 kg (13.7%)	75 %	150
Grain	Jęczmień palony	0.12 kg (1.6%)	55 %	985
Dodany po 70 min zacierania				
Grain	Fawcett - Pale Chocolate	0.25 kg (3.4%)	71 %	600
Grain	Weyermann - Carafa I	0.25 kg (3.4%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	30 g	10 min	3.11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Nottingham	Ale	Dry	23 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Spice	Cukier waniliowy	50 g	Boil	10 min
Spice	Śliwki suszone posiekane	300 g	Boil	10 min
Spice	Gałka muszkatowa	5 g	Boil	10 min
Spice	Skórka z 2 dużych pomarańczy	0 g	Boil	10 min
Spice	Przyprawa do piernika KAMIS	20 g	Boil	10 min
Spice	Goździki 7szt	0 g	Boil	10 min