

# Christmas Ale 2019

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **16**
- SRM **25.2**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.5%)	80 %	5
Grain	Oats, Flaked	1 kg (11.7%)	80 %	2
Grain	Monachijski	0.9 kg (10.5%)	80 %	16
Grain	Rye Malt	0.5 kg (5.8%)	63 %	10
Grain	Caraaroma	0.4 kg (4.7%)	78 %	400
Sugar	Candi Sugar, Clear	0.1 kg (1.2%)	78.3 %	2
Grain	Peat Smoked Malt	0.3 kg (3.5%)	74 %	6
Grain	Carafa II	0.15 kg (1.8%)	70 %	812
Grain	Strzegom pszenica prażona	0.2 kg (2.3%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	10.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	8 g	Boil	7 min
Spice	imbir mielony	8 g	Boil	7 min
Spice	goździki	4 g	Boil	7 min
Spice	anyż	3 g	Boil	7 min
Spice	gałka muskatołowa	7 g	Boil	7 min
Spice	przyprawa do piernika	5 g	Boil	7 min