

Christmas Ale

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **33**
- SRM **19**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

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

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (59.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (29.6%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.25 kg (3.7%) | 70 % | 299 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.7%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.7%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------------|------|------|--------|
| Flavor | starta skórka z pomarańczy | 2 g | Boil | 10 min |
| Spice | goździki - 5 sztuk | 1 g | Boil | 10 min |
| Spice | imbir świeży | 30 g | Boil | 10 min |
| Spice | cynamon - 1 laski | 2 g | Boil | 10 min |
| Spice | kardamon - 1/2 łyżeczki | 1 g | Boil | 10 min |