

# Christmas Ale

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **17.7**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Monachijski	0.5 kg (7.8%)	80 %	16
Grain	płatki jęczmienne	0.4 kg (6.3%)	60 %	4
Grain	Viking Czekoladowy ciemny	0.25 kg (3.9%)	67 %	900
Grain	Jęczmień niesłodowany prażony	0.25 kg (3.9%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	5 min	3.5 %
Boil	Oktawia	30 g	55 min	7.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	przyprawy	300 g	Mash	---