

# Christmas Ale

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **14.9**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (64%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16%)	79 %	22
Grain	Abbey Castle	0.5 kg (8%)	80 %	45
Grain	Strzegom Karmel 300	0.25 kg (4%)	70 %	299
Grain	Weyermann - Melanoiden Malt	0.5 kg (8%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	10 min	5.1 %
Boil	East Kent Goldings	30 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis T-58	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Goździki	4 g	Boil	10 min
Spice	cynamon	4 g	Boil	10 min
Fining	mech irlandzki	10 g	Boil	10 min
Spice	imbinr	5 g	Boil	10 min