

# Christmas Ale homebrewing 17blg

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **29.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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 **5 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 **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (7.8%)	79 %	16
Grain	Płatki jęczmienne	0.4 kg (6.3%)	80 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.9%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale t-58	Ale	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	mix przypraw	100 g	Boil	5 min
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