

Christmas Ale / Piwo Świąteczne 17°Blg

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **21**
- SRM **30.3**
- 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 **4.1 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **3.6 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 (71.4%)	80 %	5
Grain	Pilzński	0.6 kg (8.6%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.1%)	79 %	16
Grain	Płatki pszeniczne	0.4 kg (5.7%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.6%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	0 g	60 min	3.5 %
Boil	Sybilla	50 g	55 min	3.5 %
Boil	Oktawia	30 g	5 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	przyprawy home brewing świąteczne	100 g	Boil	55 min

Notes

- wartość alfa-kwasów sybilli nieznana Oktawia strzelona ze strony
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