

# Christmas Ale - Świąteczne

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **18.5**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (67.1%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (16.4%)	79 %	16
Grain	Strzegom Karmel 300	0.3 kg (4.9%)	70 %	299
Grain	Czekoladowy	0.15 kg (2.5%)	60 %	788
Grain	Carafa	0.156 kg (2.6%)	70 %	664
Grain	Pszeniczny	0.4 kg (6.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Mix szyszek z własnej hodowli	10 g	10 min	8 %
Aroma (end of boil)	English Golding	30 g	10 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	35 g	Boil	10 min
Spice	Anyż	10 g	Boil	10 min
Spice	Pieprz czarny	3 g	Boil	10 min
Spice	Kardamon	5 g	Boil	10 min
Spice	Ziele angielskie	3 g	Boil	10 min

## Notes

- 7 miejsce w Mikołajkowym KPD w Krakowie 2017.  
*Feb 2, 2020, 4:58 PM*