

# Xmas Ale

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **9**
- SRM **17.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **30.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.8 kg (47.5%)	80 %	16
Grain	Briess - Pale Ale Malt	5 kg (49.5%)	80 %	7
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1%)	68 %	1200
Grain	Biscuit Malt	0.2 kg (2%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kardamon	3 g	Boil	10 min
Spice	ziele angielskie	1.5 g	Boil	10 min
Spice	imbir	4.5 g	Boil	10 min

Spice	cynamon	4.5 g	Boil	10 min
Spice	gałka muszkatołowa	1.5 g	Boil	10 min
Spice	goździki	4.5 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	anyż	2 g	Boil	10 min
Spice	szafran	2 g	Boil	10 min
Spice	cukier waniliowy	2 g	Boil	10 min
Spice	laska wanilli	2 g	Boil	10 min