

christmas ale

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **27**
- SRM **38**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale castlemalting belgia	2 kg (40%)	80 %	7
Grain	monachijski 25 EBC	1 kg (20%)	80 %	25
Grain	Special B Castle	0.5 kg (10%)	70 %	350
Grain	Platki owsiane	1 kg (20%)	85 %	3
Sugar	Candi Sugar, Dark	0.5 kg (10%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	przyprawa do piernika	10 g	Boil	10 min
-------	-----------------------	------	------	--------