

Christmas Ale v1/v1,5

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **56.8**
- 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 **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **68 C**, Time **50 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **50 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.1 kg (48.8%)	79 %	7.5
Grain	Strzegom Monachijski typ II	2 kg (23.8%)	79 %	22
Grain	Strzegom Czekoladowy 1200	1 kg (11.9%)	68 %	1202
Grain	Jęczmień palony	0.4 kg (4.8%)	55 %	985
Grain	Karmelowy	0.4 kg (4.8%)	68 %	600
Adjunct	Płatki owsiane	0.5 kg (6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	100 g	60 min	4.5 %
Boil	Magnum	25 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	2 g	Boil	10 min
Spice	Kardamon	6 g	Boil	10 min
Spice	Goździk	6 g	Boil	10 min
Spice	Gałka muszkatołowa	1 g	Boil	10 min