

christmas ale

- Gravity **20.2 BLG**
- ABV ---
- IBU **27**
- SRM **43.6**
- 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 **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

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

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **50 min** at **68C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (38.7%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.3 kg (3.9%) | 75 % | 30 |
| Grain | Pszeniczny | 0.3 kg (3.9%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.1 kg (1.3%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.2%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.6%) | 68 % | 1200 |
| Grain | Strzegom Monachijski typ I | 3 kg (38.7%) | 79 % | 16 |
| Liquid Extract | Honey | 0.6 kg (7.7%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10.5 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------------|--------|---------|--------|
| Spice | cynamon | 25 g | Boil | 10 min |
| Spice | cukier wanilinowy | 32 g | Boil | 10 min |
| Spice | gałka 1 łyżeczka | 5 g | Boil | 10 min |
| Spice | goździki 5 szt | 5 g | Boil | 10 min |
| Spice | śliwki suszone | 100 g | Boil | 10 min |
| Spice | imbir świeży | 30 g | Boil | 10 min |
| Spice | miód | 600 g | Boil | 10 min |
| Spice | przyprawa do piernika 2 łyżeczk | 10 g | Boil | 10 min |
| Spice | skórka z pomarańczy 3 szt. | 3 g | Boil | 10 min |

Notes

- 24.07.16r 19 blg - burzliwa 21 dni - 5 blg cicha 14 dni 4,5 blg
zabytelkowano 31.08.16 r
dodano :
ksylitol 240 g / 6gr na 0,5l
glukoza 140 g / 3,5 gr na 0,5l
łyżka stołowa gęstwy
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