

Christmas Oak Ale

- Gravity **20.9 BLG**
- ABV ---
- IBU **36**
- SRM **20.7**
- 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (40.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.5%) | 79 % | 16 |
| Grain | Abbey Castle | 1 kg (13.5%) | 80 % | 45 |
| Grain | Karmelowy Czerwony | 0.2 kg (2.7%) | 75 % | 59 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (2.7%) | 68 % | 400 |
| Liquid Extract | Miód mieszany | 1 kg (13.5%) | 75 % | 20 |
| Grain | Płatki owsiane | 1 kg (13.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 12 % |
| Boil | East Kent Goldings | 30 g | 10 min | 4.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Fining | Mech irlandzki | 6 g | Boil | 15 min |
| Spice | Śliwki suszone | 180 g | Boil | 10 min |
| Spice | Imbir | 30 g | Boil | 10 min |
| Spice | Cynamon | 30 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 10 min |

| | | | | |
|--------|------------------------------|-------|-----------|-----------|
| Spice | Curacao | 10 g | Boil | 10 min |
| Spice | Gałka muszkatołowa | 5 g | Boil | 10 min |
| Spice | Kardamon | 5 g | Boil | 10 min |
| Spice | Goździki | 20 g | Boil | 10 min |
| Spice | Pieprz czarny | 10 g | Boil | 10 min |
| Spice | Suszone jabłka (plastry) | 50 g | Boil | 10 min |
| Spice | Wanilia | 2 g | Boil | 10 min |
| Flavor | Ksylitol | 166 g | Boil | 5 min |
| Flavor | Płatki dębowe naturalne | 25 g | Secondary | 30 day(s) |
| Flavor | Płatki dębowe mocno opiekane | 25 g | Secondary | 30 day(s) |

Notes

- Goździki 20 sztuk
Pieprz czarny 10 ziarenek
Wanilia 2 łaski
Miód w 5 minucie przed końcem gotowania
Sep 19, 2016, 8:48 PM
- Płatki macerowane w whisky około 2-3 tygodni.
Wlane na cichą razem z całą whisky.
Oct 29, 2016, 5:57 PM