

## #? Xmas Ale2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **33.5**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **3.14 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.1 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.7 liter(s)** of strike water to **60.6C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (58.8%)   | 79 %  | 16  |
| Grain | Briess - Pale Ale Malt     | 0.25 kg (7.4%) | 80 %  | 7   |
| Grain | Caraaroma                  | 0.1 kg (2.9%)  | 78 %  | 400 |
| Grain | Caramel Aromatic           | 0.2 kg (5.9%)  | 75 %  | 180 |
| Grain | Carafa II spec             | 0.15 kg (4.4%) | 70 %  | 812 |
| Grain | Abbey                      | 0.5 kg (14.7%) | 75 %  | 54  |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (5.9%)  | 68 %  | 400 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Iunga   | 10 g   | 60 min | 11 %       |
| Boil    | Sybilla | 10 g   | 30 min | 3.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|               |     |       |          |           |
|---------------|-----|-------|----------|-----------|
| Belgian abbey | Ale | Slant | 65.22 ml | Fermentis |
|---------------|-----|-------|----------|-----------|

### Extras

| Type  | Name      | Amount | Use for   | Time      |
|-------|-----------|--------|-----------|-----------|
| Other | przyprawy | 3.26 g | Secondary | 20 day(s) |