

## #26 Christmas Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **35**
- 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 **8 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (69.7%)	80 %	5
Adjunct	Płatki owsiane	0.5 kg (9.2%)	--- %	---
Grain	Strzegom Pszeniczny	0.5 kg (9.2%)	81 %	6
Grain	Strzegom Karmel 600	0.15 kg (2.8%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.7%)	68 %	1200
Grain	Strzegom Barwiący	0.2 kg (3.7%)	68 %	1300
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	20 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	goździki	5 g	Secondary	0 day(s)
Spice	cynamon	20 g	Secondary	0 day(s)
Spice	wanilia	20 g	Secondary	0 day(s)
Spice	skórka z pomarańczy	20 g	Secondary	0 day(s)
Flavor	suszone pomarańcze	40 g	Secondary	0 day(s)