

#65 Świąteczne ALE

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **24.3**
- 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 **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.76 kg (73.9%)	79 %	6
Grain	Strzegom Monachijski typ I	0.63 kg (9.8%)	79 %	16
Grain	płatki jęczmienne	0.4 kg (6.2%)	60 %	4
Grain	Castle Cafe	0.25 kg (3.9%)	75.5 %	480
Grain	Carafa III Special	0.25 kg (3.9%)	70 %	1034
Grain	Acid Malt (zakwaszający)	0.15 kg (2.3%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Amora Preta	20 g	20 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	przyprawa do pierników	100 g	Boil	10 min
Fining	whirfloc	1 g	Boil	5 min
Other	witamina A	4 g	Bottling	---