

Christmas Ale #2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **24.5**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **66 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **70 min** at **67C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------------------------------|-------------------------------|-----------------|-------|------|
| Grain | Słód Pilzneński CastleMalting | 4 kg (54.9%) | 81 % | 3.5 |
| Grain | Słód Pszeniczny Heidelberg | 1.21 kg (16.6%) | 82 % | 3.5 |
| Grain | Płatki Owsiane | 0.61 kg (8.4%) | 85 % | 3 |
| Grain | Słód Karmelowy Strzegom | 0.36 kg (4.9%) | 75 % | 150 |
| Grain | Słód Karmelowy Strzegom | 0.24 kg (3.3%) | 70 % | 300 |
| Grain | Jęczmień palony | 0.15 kg (2.1%) | 55 % | 985 |
| Dodany po 70 min zacierania | | | | |
| Grain | Strzegom Barwiący | 0.1 kg (1.4%) | 68 % | 1300 |
| Dodany po 70 min zacierania | | | | |
| Sugar | Cukier | 0.61 kg (8.4%) | 100 % | 0 |
| Dodany na ostatnie 10 minut gotowania | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil | Marynka | 36.36 g | 60 min | 8.8 % |
| Boil | Lublin (Lubelski) | 24.24 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale T-58 | Ale | Dry | 27.88 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|----------|---------|--------|
| Spice | Cukier waniliowy | 60.61 g | Boil | 10 min |
| Spice | Śliwki suszone posiekane | 242.42 g | Boil | 10 min |
| Spice | Gałka muskatołowa | 6.06 g | Boil | 10 min |
| Spice | Skórka z 2 dużych pomarańczy | 0 g | Boil | 10 min |
| Spice | Przyprawa do piernika KAMIS | 24.24 g | Boil | 10 min |
| Spice | Goździki 6szt | 0 g | Boil | 10 min |