

Christmas Ale #2

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **32.3**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-----------------------------|-------------------------------|----------------|-------|-----|
| Grain | Słód Pilzneński CastleMalting | 4 kg (54.6%) | 81 % | 3.5 |
| Grain | Viking Wheat Malt | 1 kg (13.7%) | 83 % | 5 |
| Grain | Płatki Owsiane | 0.7 kg (9.6%) | 85 % | 3 |
| Grain | Słód Karmelowy Strzegom | 1 kg (13.7%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.12 kg (1.6%) | 55 % | 985 |
| Dodany po 70 min zacierania | | | | |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (3.4%) | 71 % | 600 |
| Grain | Weyermann - Carafa I | 0.25 kg (3.4%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.8 % |
| Boil | Saaz (Czech Republic) | 30 g | 10 min | 3.11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Lallemand - Nottingham | Ale | Dry | 23 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|---------|--------|
| Spice | Cukier waniliowy | 50 g | Boil | 10 min |
| Spice | Śliwki suszone posiekane | 300 g | Boil | 10 min |
| Spice | Gałka muszkatowa | 5 g | Boil | 10 min |
| Spice | Skórka z 2 dużych pomarańczy | 0 g | Boil | 10 min |
| Spice | Przyprawa do piernika KAMIS | 20 g | Boil | 10 min |
| Spice | Goździki 7szt | 0 g | Boil | 10 min |