

Christmas Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **35.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **74 C**, Time **40 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **74C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Pilzneński | 3 kg (44.1%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (29.4%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (7.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.4%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (5.9%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 0.4 kg (5.9%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|--------|---------|--------|
| Spice | cynamon | 25 g | Boil | 10 min |
| Spice | imbir | 20 g | Boil | 10 min |
| Spice | gałka muszkatołowa | 3 g | Boil | 10 min |
| Spice | cukier wanilinowy | 16 g | Boil | 10 min |
| Spice | miód 2 łyżki | 30 g | Boil | 10 min |
| Spice | goździki 20szt. | 5 g | Boil | 10 min |
| Spice | skórka z 3 pomarańczy | 10 g | Boil | 10 min |