

Christmas Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **5.1**
- Style **Weizen/Weissbier**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.8 kg (55.3%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (29.6%)	80 %	4
Grain	Strzegom Wiedeński	0.3 kg (5.9%)	79 %	10
Grain	Briess - 2 Row Carapils Malt	0.4 kg (7.9%)	75 %	3
Grain	Weyermann Specjal W	0.03 kg (0.6%)	68 %	300
Grain	specjal b	0.01 kg (0.2%)	67 %	---
Grain	Weyermann Caramunich 3	0.02 kg (0.4%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Mandarina Bavaria	10 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	2 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	przprawy	1 g	Boil	10 min