

Christmas Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **24**
- SRM **21**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **5.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1 kg (43.5%) | 82 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (8.7%) | 68 % | 400 |
| Grain | Viking melanoidynowy | 0.5 kg (21.7%) | 75 % | 60 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.4 kg (17.4%) | 80 % | 40 |
| Grain | Crystal II 200 | 0.2 kg (8.7%) | 71 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 25 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 25 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 9 g | --- |

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 |
|--------|------------------|--------|-----------|----------|
| Flavor | Imbir | 5 g | Boil | 0 min |
| Flavor | Cynamon | 5 g | Boil | 0 min |
| Flavor | Goździki | 15 g | Boil | 0 min |
| Flavor | Ziele angielskie | 3 g | Boil | 0 min |
| Flavor | Pieprz ziarnisty | 5 g | Boil | 0 min |
| Flavor | Cynamon laska | 3 g | Boil | 0 min |
| Flavor | Cynamon laska | 2 g | Secondary | 7 day(s) |
| Other | Ksylitol | 200 g | Bottling | --- |