

Christmas Ale homebrewing 17blg

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **29.3**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (78.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.8%) | 79 % | 16 |
| Grain | Płatki jęczmienne | 0.4 kg (6.3%) | 80 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (3.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Sybilla | 50 g | 60 min | 3.5 % |
| Aroma (end of boil) | Oktawia | 30 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| safale t-58 | Ale | Dry | 22 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------------|-------|------|-------|
| Spice | mix przypraw | 100 g | Boil | 5 min |
|-------|--------------|-------|------|-------|