

Christmas Oak Ale

- Gravity **18.2 BLG**
- ABV ---
- IBU **43**
- SRM **18.8**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **68 C**, Time **55 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **55 min** at **68C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (40.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.5%)	79 %	16
Grain	Abbey Castle	1 kg (13.5%)	80 %	45
Grain	Karmelowy Czerwony	0.2 kg (2.7%)	75 %	59
Grain	Strzegom Czekoladowy 400	0.2 kg (2.7%)	68 %	400
Liquid Extract	Miód mieszany	1 kg (13.5%)	75 %	20
Grain	Płatki owsiane	1 kg (13.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	12 %
Boil	East Kent Goldings	20 g	10 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis t58	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Boil	15 min
Spice	Śliwki suszone	180 g	Boil	10 min
Spice	Imbir	30 g	Boil	10 min
Spice	Cynamon	30 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min
Spice	Gałka muszkatołowa	5 g	Boil	10 min
Spice	Kardamon	5 g	Boil	10 min
Spice	Goździki	20 g	Boil	10 min
Spice	Pieprz czarny	10 g	Boil	10 min
Spice	Suszone jabłka (plastry)	50 g	Boil	10 min
Spice	Wanilia	2 g	Boil	10 min
Flavor	Ksylitol	166 g	Boil	5 min
Flavor	Płatki dębowe naturalne	25 g	Secondary	30 day(s)
Flavor	Płatki dębowe mocno opiekane	25 g	Secondary	30 day(s)