

# Christmas Oak Ale

- Gravity **20.9 BLG**
- ABV ---
- IBU **36**
- SRM **20.7**
- Style **Christmas/Winter Specialty Spiced Beer**

## 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## 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             | 30 g   | 60 min | 12 %       |
| Boil    | East Kent Goldings | 30 g   | 10 min | 4.3 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Safale     |

## 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) |

## Notes

- Goździki 20 sztuk  
Pieprz czarny 10 ziarenek  
Wanilia 2 łaski  
Miód w 5 minucie przed końcem gotowania  
*Sep 19, 2016, 8:48 PM*
- Płatki macerowane w whisky około 2-3 tygodni.  
Wlane na cichą razem z całą whisky.  
*Oct 29, 2016, 5:57 PM*