

# O, Choinka - Christmas Ale

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **26**
- SRM **35.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Słodownia Optima	4 kg (52.6%)	81.6 %	7
Grain	Pszeniczny	1 kg (13.2%)	85 %	4
Grain	Monachijski - Słodownia Optima	0.55 kg (7.2%)	78.9 %	18
Grain	Płatki owsiane	0.8 kg (10.5%)	85 %	3
Grain	Caraaroma	1 kg (13.2%)	78 %	400
Grain	Carafa III	0.25 kg (3.3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	35 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew t-58	Ale	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	5 g	Boil	10 min
Spice	Goździki	8 g	Boil	10 min
Spice	Gałka muszkatołowa	3 g	Boil	10 min
Flavor	Skórka pomarańczy	15 g	Boil	10 min
Flavor	Cukier Waniłinowy	100 g	Boil	10 min
Spice	Laska wanilii	1 g	Boil	10 min